Kiss the Cook

A Hometown Cookbook

Kiss The Cook

A Hometown Cookbook

A Collection of Recipes by

Perkins - Tryon Class of 2005

Perkins, OK 74059

A product of typensave™ software.

Copyright © 2005
Morris Press Cookbooks

All rights reserved. Reproduction in whole or in
part without written permission is prohibited.

Printed in the U.S.A. by

MORRIS PRESS
COOKBOOKS

P.O. Box 2110 • Kearney, NE 68848
800-445-6621 • www.morriscookbooks.com

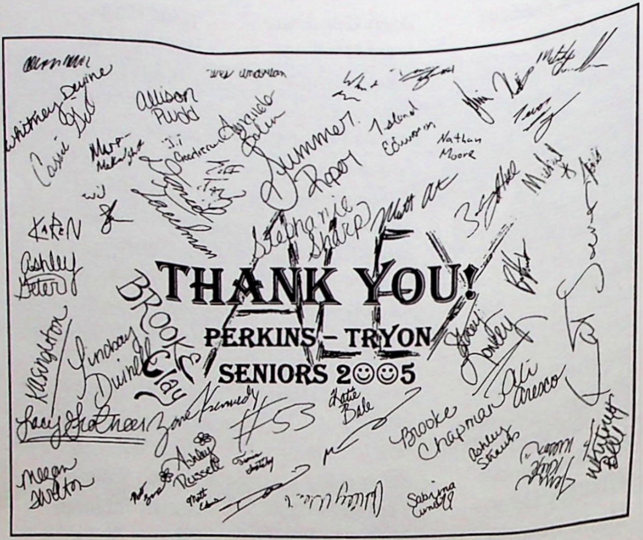
63555-ds 1

PERKINS - TRYON
GYMNASIUM

Sponsored by
Perkins - Tryon
Class of 2005

Class of 2005

Jessica Adkism
Alex Allen
Anthony Alston
Wes Anderton
Ali Aresco
Matt Atkins
Katie Bale
Whitney Bell
Mandy Bolin
Ryan Boyles
Vanessa Butler
Marshal Celia
Anelise Chance
Mitch Chandler
Brooke Chapman
Brooke Clay
Sabrna Cundiff
Whitney Devine
Marie Downey
Lindsay Dwinell
Matt Edens
TC Fielding
Trevor Fry
Ashley Geter
Ashley Gibson
Cassie Gill
Josh Goodreau
Lacy Grotheer
Melissa Hall
Zach Hall
Aaron Holmes
Chauncey Bryd
Travis Imotichey
Michael Jones
Zane Kennedy
Breena Kimber
Linden Kinder
Rickey Kinzie
Gavin Knight
Marilyn Lanier
Matt Lore
Stacy Lowery
Karen May
Matt McKnight
Michael McNamer
Allison Miller
Nathan Moore
David Morgan
Whit Oyler
Jeff Paige
Richard Parilla
Casey Perry
Tyler Plank
Whitney Ray
Robert Rodgers
Summer Roper
Allison Rudd
Ashley Russell
Brent Sadker
Ethan Scism
Kat Sever
Stephanie Sharp
Stephanie Shepherd
Kristina Singleton
Wil Skeen
Robert Sprott
Ashley Strauss
Cody Sweeny
Megan Tarlton
Daniel Taulman
Damon Taylor
Chasitee Ventris
Brandon Vierling
Faith Wassell
Zach Webb
Ashley West
Jenna Wilson
Paul Wilson



THANK YOU!
PERKINS – TRYON
SENIORS 2☺☺5
Whitney Devine
Allison Rudd
Cassie
Summer Roper
Nathan Moore
Stephanie Sharp
KaReN
Ashley Peters
BROOKE Clay
Lindsay
Katie Bale
#53
Brooke Chapman
Ali
Ashley Russell
Megan Shelton
Sabrina

We would like to thank our parents, friends, teachers and community for your faithful support all of these years.

The class of 2005

Table of Contents

Appetizers & Beverages 1-18
Soups & Salads 19-38
Vegetables
& Side Dishes 39-50
Main Dishes 51-94
Breads & Rolls 95-112
Desserts 113-154
Cookies & Candy 155-184
This & That 185-190
Index

Appetizers & Beverages

Helpful Hints

- You won't need sugar with your tea if you drink jasmine tea or any of the lighter-bodied varieties, like Formosa Oolong, which have their own natural sweetness. They are fine for sugarless iced tea, too.

- Calorie-free club soda adds sparkle to iced fruit juices, makes them go further and reduces calories per portion.

- For tea flavoring, dissolve old-fashioned lemon drops or hard mint candy in your tea. They melt quickly and keep the tea brisk!

- Most diets call for 8 ounces of milk and 4 ounces of fruit juice. Check your glassware. Having the exact size glass ensures the correct serving amount.

- Make your own spiced tea or cider. Place orange peels, whole cloves, and cinnamon sticks in a 6-inch square piece of cheesecloth. Gather the corners and tie with a string. Steep in hot cider or tea for 10 minutes or longer if you want a stronger flavor.

- Always chill juices or sodas before adding to beverage recipes.

- To cool your punch, float an ice ring made from the punch rather than using ice cubes. Not only is this more decorative, but it also inhibits melting and diluting.

- Place fresh or dried mint in the bottom of a cup of hot chocolate for a cool and refreshing taste.

- One lemon yields about ¼ cup juice; one orange yields about ⅓ cup juice. This is helpful in making fresh orange juice or lemonade!

- Never boil coffee; it brings out the acid and causes a bitter taste. Store ground coffee in the refrigerator or freezer to keep it fresh.

- Always use COLD water for electric drip coffee makers. Use 1 to 2 tablespoons ground coffee for each cup of water.

- Seeds and nuts, both shelled and unshelled, keep best and longest when stored in the freezer. Unshelled nuts crack more easily when frozen. Nuts and seeds can be used directly from the freezer.

- Cheeses should be served at room temperature, approximately 70°.

- To prevent cheese from sticking to a grater, spray the grater with cooking spray before beginning.

APPETIZERS & BEVERAGES

APPETIZERS

AVOCADO DIP

Holly Runner
Visions Salon

7 - 8 ripe avocados
9 - 10 Roma tomatoes
2 cans chopped chili peppers
1 can black olives, chopped
5 T. apple cider vinegar
3 T. oil
garlic salt (lots)

Chop avocados and tomatoes real small. Add other ingredients. Dip with chips. Best if cold and sets overnight.

BACON WRAPPED SMOKIES

Tony Frame
Class of 1972

1 pkg. appetizer sized smoked sausages
1 (1 lb.) pkg. bacon
light brown sugar
toothpicks as needed

Slice bacon strips into thirds and wrap each sausage in bacon securing with a toothpick. Place onto baking sheet and sprinkle lightly with brown sugar. Bake at 400° for 10 - 15 min. until bacon is crispy. Serve warm or at room temperature.

BRIAN'S FRONTIER JERKEY

Brian Plank
Class of 2004

1 tsp. salt
¼ tsp. pepper
1 tsp. garlic powder
2 tsp. Worcestershire sauce
2 T. liquid smoke
1 lb. lean meat, thinly sliced (3/16 to ¼ inches thick)

Combine: All ingredients except meat, stir well and set aside. Place: meat 3 or 4 layers deep in a glass, stoneware, plastic or stainless steel container, spoon the liquid smoke mixture that was set aside over each

(continued)

layer. COVER TIGHTLY, refrigerate and let marinate for 6 to 12 hrs. stirring occasionally. Place: Marinated meat in dehydrator until dry.

CHEX PARTY MIX

Nancy Blair
Elem. Teacher

5 T. butter or margarine
1 tsp. seasoned salt
2½ tsp. soy sauce
¼ tsp. onion and garlic salt
2 c. Corn Chex
2 c. Rice Chex
2 c. Wheat Chex
1 c. salted nuts
1 c. pretzels

Melt butter in a skillet. Stir in seasonings. Blend well. Add Chex, pretzels and nuts. Mix until all pieces are coated. Cool on absorbent paper.

CHILI CHEESE LOGS

Constance Cruse
Class of 2006

6 oz. cream cheese
1 c. chopped pecans
2 oz. shredded cheese
1 oz. chili powder
1 tsp. garlic powder
1 tsp. onion powder

Mix cream cheese and shredded cheese together. Add chopped pecans. Roll cheese into logs and roll them in the chili powder. Wrap and place in refrigerator for at least 1 day.

CHILI DIP

Cheryl Sheldon
Payne County Bank

1 lg. pkg. cream cheese
1 can chili, no beans
8 oz. cheddar cheese, shredded
green chilies (optional)
corn chips

Spread softened cream cheese on bottom of 8 x 8 baking pan, spread chili on top then the cheese. Bake or microwave until cheese is melted. Serve with chips.

CRAB DIP

K.G. Robinson
Class of 2007

8 oz. cream cheese
1 cup mayonnaise
1 pkg. Louis Kemp crab
⅓ cup chopped onion
1 pkg. shredded Parmesan cheese

Mix cream cheese and mayo until smooth. Add remaining ingredients and mix. Put in pie plate and cook 350° for 20 - 25 min.

DRIED BEEF CHEESE BALL

Beth Davis
Class of 2004

2 (8-oz.) pkg. cream cheese, softened
1 (6-oz.) jar Hormel dried beef slices
4-5 green onions, chopped
1½ tsp. garlic powder
1 c. chopped pecans

Chop the beef slices into small pieces and slice or chop the green onions real thin. Mix with softened cream cheese and add seasonings. Other seasonings may be added to suit your taste. Form into a ball and tightly wrap in plastic wrap, refrigerate for 1 - 2 hrs. or overnight. When ready to serve, roll cheese ball in chopped pecans. Serve with crackers.

EASY ITALIAN FRENCH DIP

Lonnie Shere
Sonic

4 lb. rump roast - fat trimmed
2 (10-oz.) cans low-fat beef broth
1 lg. onion, sliced in rings
1 lg. bell pepper, sliced in rings
1 pkg. "Good Season's" Italian dressing mix
1 (8-oz.) mozzarella cheese, sliced
1 pkg. French rolls - toasted

Place roast in crockpot. Add broth, onion, pepper & Italian dressing mix. COOK ON LOW FOR 18 HRS (yes 18 hrs). Serve on French rolls, topped with cheese - Dip in the juices left in the crock pot.

FRUIT DIP

Betty Neal

7 oz. marshmallow cream	**4 T. orange juice concentrate**
8 oz. cream cheese	

Allow cream cheese to come to room temperature, beat cream cheese until smooth. Add marshmallow cream and orange juice. Beat together until all ingredients are blended. Refrigerate until ready to serve.

FRUIT KABOBS

Whitney Devine
Class of 2005

Strawberries
Bananas
Kiwis
Grapes
Pineapple
Blueberries

SUPPLIES: colander, cutting board, knife, kabob sticks......Wash fruit in the colander. Hull the strawberries and peel bananas. Cut fruit into bite-sized pieces. Stick the fruit on kabobs and enjoy. (Tossing banana slices lightly with lemon juice will help prevent browning.)

GARBAGE DIP

Jean Aresco
P-T Teacher

1 can chopped black olives	**1 lg. tomato chopped fine**
2 small cans chopped green chilies	**3 T. vegetable oil**
1 bunch finely chopped green onions (with tops)	**1½ T. cider vinegar**
	½ tsp. garlic salt

Mix together. Let it chill at least 4 hrs. or overnight. Serve with tortilla chips or Fritos

GUACAMOLE

Kristen (Brown) Merrill
Class of 1998

2 med. tomatoes, chopped	**1 T. mayo**
4 ripe avocados, peeled & chopped	**1 tsp. lemon juice**
¼ c. onion, chopped	**1 tsp. salt**
	1 jalapeño pepper, diced

(continued)

Combine ingredients in blender. Blend until creamy and smooth. Add green food coloring, if desired. Chill in covered dish. Put 1 or 2 of the avocado seeds in the dish to prevent discoloration.

HOMEMADE SALSA

Shelia Foos
P-T Substitute

2 cans diced tomatoes, drained
1 onion, chopped
2 T. minced garlic
1 T. dried parsley
1 tsp. salt
1 tsp. pepper
1 shake red hot pepper flakes
2 T. hot relish (jalapeños, carrots, onions)

Combine all ingredients in the blender. Pulse until barely mixed so that it's chunky. Serve with chips.

HUSS GRANOLA

Joanne Huss
PTHS Counselor

8 c. oatmeal
1½ c. raw wheat germ
1 c. coconut
1 c. brown sugar, packed
1 c. chopped pecans
1 c. sunflower seeds (optional)
1 T. salt
LIQUIDS:
¾ c. oil (canola)
¾ c. water
2 T. vanilla

Mix all dry ingredients together. Mix liquids in a bowl and pour over dry ingredients - mix thoroughly. Divide into 3 aluminum foil 9 x 13 containers or onto cookie sheets with sides. Bake at 250° until dry to the touch and golden brown (2 - 3 hours). Store in airtight containers.

JAKE LOVES "GUACAMOLE"

Jake Niles

4 lg. soft avocados
½ tsp. salt
⅛ c. lemon juice
1 tsp. hot sauce (optional)
1 med. tomato, chopped fine
1 sm. onion, chopped fine
1 T. mayonnaise

Peel and pit avocados, then mash. Add salt, lemon juice, hot sauce, tomato, onion and mayonnaise. Mix Well and Chill.

JENNY'S RANCH CRACKERS

Jenny McLendon
Alex's Grandma

- **1 (1-oz.) pkg. Hidden Valley Ranch (original ranch salad dressing mix packet)**
- **½ tsp. dill weed**
- **¾ c. salad oil**
- **5 c. plain oyster crackers**
- **¼ tsp. lemon pepper (optional)**
- **¼ tsp. garlic powder (optional)**

Preheat oven 250° Combine salad dressing mix with dill weed and oil. Pour over crackers, stir to coat. Cook for 15 to 20 min. Stir gently halfway through baking. Store in an airtight container

MANGO SALSA

Glenda
Christian Value Resale Shop

- **2 Mangos, diced**
- **1 can tomatoes, drained & rinsed**
- **cilantro about a handful (optional)**
- **3 or 4 jalapeños, chopped**

Mix all ingredients and refrigerate - serve with chips.

MOM'S MUSHROOMS

Carol Maciula
P-T 3rd grade teacher

- **1 lb. fresh button mushrooms**
- **1 T. butter**
- **1 T. olive oil**
- **5 T. soy sauce**
- **½ c. chopped green onions**
- **2 cloves garlic (pressed)**

Clean mushrooms by wiping with a paper towel. (Do not rinse in water). Melt butter in medium size pot. Add garlic. Add olive oil and mushrooms. Sauté for approx. 5 min.

NONIES DIP

Connie Thomas
Payne County Bank

- **1 jar chopped beef**
- **1 (8-oz.) pkg. cream cheese**
- **1 (8-oz.) sour cream**
- **4 green onions, chopped**
- **3 T. milk**
- **1 small can jalapeño peppers**

Mix and Bake 350° for 20 minutes.

P-T ROLL UPS

Connie (Jarvis) Norrie
Class of 1976

- **1 can Pillsbury crescent dinner rolls**
- **4 thin slices (4" x 7") ham**
- **4 tsp. pure prepared mustard**
- **1 c. shredded Swiss or cheddar cheese**
- **2 T. sesame seeds**

Preheat oven to 375°. Unroll crescent rolls into 4 long rectangles. Firmly press perforations to seal. Place one ham slice on each rectangle. Spread ham slices with mustard; sprinkle with cheese. Roll each rectangle and press edge to seal. Roll each ham roll in the sesame seeds liberally. Cut each of the 4 rolls into 5 slices forming 20 slices in all. Place each slice cut side down on ungreased cookie sheet. Bake 15 to 20 min. Serve warm. (May be prepared, covered and refrigerated up to 2 hrs. before baking. To reheat: wrap in foil and heat at 375° for 5 - 10 min.)

PINEAPPLE CREAM CHEESE BALL

Carolyn Anderson
Payne County Bank

- **2 (8-oz.) pkg. cream cheese**
- **2 T. finely chopped green pepper**
- **2 T. chopped onion**
- **1 tsp. Lawry's seasoned salt**
- **1 small can crushed pineapple (drained)**
- **2 cups chopped pecans. (set 1 cup aside)**

Mix all ingredients together except for 1 cup of pecans. Form into a ball and chill. Roll in remaining pecans.

RANCH HAM ROLL-UPS

Beverly Evans
Colonial Supplemental Insurance

- **2 (8-oz.) pkg. cream cheese, softened**
- **1 envelope ranch salad dressing mix**
- **3 green onions, chopped (with tops)**
- **11 (8") flour tortillas**
- **22 thin slices deli ham**

In a small bowl, beat the cream cheese and salad dressing until smooth. Add onions, mix well. Spread about 3 T. over each tortilla; top each with 2 ham slices. Roll up tightly and wrap in plastic wrap. Refrigerate until firm. Unwrap and cut into ¾" slices. Yields about 7½ dozen.

RO-TEL CHEESE DIP

Eric Allen
Class of 1994

2½ lb. box Velveeta Cheese
1 lb. sausage or hamburger
1 jar mushrooms
1 med. onion, chopped
1 can Ro-Tel tomatoes and peppers, diced

In a crock pot; melt cheese and Ro-Tel. In a frying pan brown meat and onion. Drain, add mushrooms. Add to crock pot. Serve with chips.

SAUSAGE BALLS

Matt Atkins
Class of 2005

10 oz. extra sharp cheddar cheese (cubed)
3 c. Bisquick mix
1 lb. sausage meat

Heat cheese over hot water until melted. Add Bisquick mix and sausage, mix thoroughly. Roll into bite size balls. Bake on ungreased sheet at 350° for 10 to 15 min. Or freeze unbaked balls, and bake frozen for 20 minutes. Makes 8 dozen.

SAUSAGE CHEESE DIP

Tina Allen

3 (8-oz.) cream cheese
1 (8-oz.) sour cream
2 cans Rotelle tomatoes
1 lb. bulk sausage
¼ c. chopped onion (optional.)

Fry sausage with onions (drain well) mix everything in a crockpot, keep warm and serve with tortilla chips.

SAUSAGE CHEESE DIP

Denise Lowery
Payne County Bank

½ lb. grated cheese
1 lb. sausage
8 oz. cream cheese
½ c. milk
1 T. green onion, chopped

Cook sausage and drain well, mix all ingredients together and serve with crackers.

SAUSAGE ROLLS

Tammy Ledford
H.S. Secretary

1 block Philadelphia cream cheese
1 pkg. Jimmy Dean sausage
1 pkg. Low-fat croissant rolls
1 egg white
poppy seeds

Brown sausage in skillet until all red is gone. Drain off excess grease. Melt cream cheese into sausage (usually, the pan is still warm enough, or if need be turn on low). Open croissants and divide down the center to have two rolls. Unroll each roll to form four rectangular strips (you may need to squeeze the seams). Place croissant strips on an ungreased cookie sheet. Divide the sausage mixture into four equal parts and line down the center of each croissant strip. Fold the two sides of each strip up around the sausage mixture. Flip each strip over so the smooth side is up. Brush the smooth side with egg white to help the croissant brown in the oven. Sprinkle with poppy seeds. Cook at 350° for 20-25 min. Cool, cut and enjoy!

SEVEN LAYER DIP

Virginia Sasser
Sasser & Co. Antiques
PT Faculty 1964-1988

1 can refried beans
2-3 mashed avocados
12 oz. sour cream
2-3 chopped tomatoes
1 cup chopped green onions
1 can sliced ripe olives
4 oz. grated cheddar cheese
approx. Tortilla chips

Layer ingredients in a 9 x 13 x 2" oblong pan. First Layer - 1 can refried beans. Second Layer - 2-3 mashed avocados. Third Layer - 12 oz. sour cream Fourth Layer - 2-3 chopped tomatoes Fifth Layer - 1 c. chopped green onions Sixth Layer - 1 can sliced ripe olives. Seventh Layer - 4 oz. grated cheddar cheese. To Serve: dip through all layers with a tortilla chip.

SEVEN LAYER DIP

Bryan & Ashley Nance
P-T Teachers

1 lg. can refried beans
1 can chopped green chilies
1 container sour cream
guacamole/avocado dip
shredded cheese
1 sm. can chopped black olives
small tomatoes

(continued)

Layer all of the above ingredients, starting with beans on the bottom. Then put on the chilies, then the sour cream, then the avocado dip. Sprinkle on the shredded cheese. Top with the chopped black olives and sliced tomatoes. Chill.

SMOKED TURKEY CHEESE BALL

Tobi (Dickson) Peterson

1 c. finely ground smoked turkey
1 (8-oz.) pkg. cream cheese
3 T. mayonnaise
½ c. chopped pecans
2 T. chopped parsley

Combine smoked turkey, cream cheese and mayonnaise well. Chill for several hrs. Shape into one or two balls. Roll in pecans and parsley. Wrap well, refrigerate.

SMOKIES

Jeremy Graham
Class of 2003

¾ c. prepared mustard
1 (10 oz) jar currant jelly
1 pkg. little smokies

Mix mustard and jelly together in a saucepan over low heat, add smokies to sauce and heat through. Serve hot.

SOUR CREAM BACON DIP

Cindy Frame

1 (16 oz) sour cream
1 bunch green onions, chopped
10 - 12 slices bacon, cooked & crumbled

Mix ingredients, serve with crackers or chips.

SPINACH ARTICHOKE DIP

Diane Gordon
P-T Teacher

2 c. Parmesan cheese
1 box frozen spinach, thawed
1 (14 oz) can artichoke hearts, drained
⅔ c. sour cream
⅓ c. mayonnaise
2 tsp. garlic, minced
1 c. cream cheese

(continued)

Mix together Parmesan cheese, spinach and artichoke hearts. Combine remaining ingredients and mix with spinach mixture. Bake at 375° for 20 to 30 min. Serve with crackers or toasted bread.

SPINACH BALLS

Mary Allen
Alex Allen's Grandma

2 pkg. frozen spinach, chopped & drained
2 c. seasoned bread crumbs
1 c. Parmesan cheese
6 eggs, beaten
¾ c. butter, softened

Mix all ingredients together and form into balls. Bake at 350° for 10 to 12 minutes.

SPINACH DIP

Kelly Allen
Class of 1998

1 pkg. Knorr Vegetable soup mix
1 (16-oz.) sour cream
1 (10-oz.) frozen spinach, thawed & chopped
1 c. mayonnaise
1 (8-oz.) can water chestnuts (optional)
3 chopped green onions

Thaw 1 pkg. (10 oz.) frozen chopped spinach and squeeze dry. Set aside. Stir together 1 pkg. soup mix, 1 container (16-oz.) sour cream and 1 cup real mayonnaise until blended. Stir in spinach, 1 can (8-oz.) chopped chestnuts (optional) and 3 chopped green onions. Cover; chill 2 hours. Stir before serving. Makes about 4 cups. Serve in round loaf of bread that has been hollowed out (using the pieces from the center, around the edges for dipping)

VEGGIE BARS

Connie Thomas
Payne Conty Bank

2 pkg. crescent rolls
1 pkg. Ranch style dip
1 c. mayonnaise
8 oz. cream cheese
8 oz. sour cream
carrots, chopped
green peppers, chopped
green onions, chopped
broccoli, chopped
cauliflower, chopped

(continued)

Press crescent rolls in a cookie sheet and bake until golden brown, then cool. Mix other ingredients and spread over crust. Top with chopped vegetables and then top with shredded cheese.

WARM BACON CHEESE SPREAD

Cindy Frame

1 Round loaf of sourdough bread
1 (8-oz.) pkg. cream cheese, softened
1½ (12 oz) c. sour cream
2 c. shredded cheddar cheese
1½ tsp. Worcestershire sauce
¾ lb. sliced bacon, cooked and crumbled
½ c. chopped green onions
assorted crackers

Cut the top ¼ off the loaf of bread, carefully hollow out the bottom, leaving a 1" shell. Cut the removed bread and top of loaf into cubes and set aside. - In a mixing bowl, beat the cream cheese. Add the sour cream, cheddar cheese and Worcestershire sauce until combined; stir in bacon and onions. Spoon into bread shell. Wrap in a piece of heavy-duty foil and bake at 325° for 1 hr. or until heated through. Serve with crackers and reserved bread cubes. Yield: 4 cups.

BEVERAGES

FRENCH VANILLA CAPPUCCINO MIX

Colette McLendon
"Aunt Grace"

1⅓ c. sugar
1⅓ c. French vanilla powdered coffee creamer
⅔ c. powdered instant dry milk
⅔ c. instant coffee

Mix all ingredients together. Store in an airtight container. To Serve: Place 2 T (or more to taste) in a mug, add boiling water, garnish with whipped cream and shaved chocolate.

FROZEN HOT CHOCOLATE

Brenda Perry
Class of 1983

6-8 T. NesQuick Chocolate
1 c. milk
4 c. ice

(continued)

For an icy consistency use a blender or for home made ice cream consistency use a smoothie maker. Add milk & cocoa & ice in blender. Blend until ice is a very fine texture. Pour in long stemmed glasses and top with a scoop of Cool Whip. VARIATIONS: 4 T. strawberry or 6 T. vanilla NesQuick or fresh fruit may be added.

FRUIT PUNCH

Debbie Clinesmith
Frontier Realty

2 boxes Jello
2 c. hot water
2 qt. ginger ale
2 c. sugar
2 lg. cans pineapple juice
6 c. water

Dissolve Jello in hot water, then cool. Mix remaining ingredients together with Jello (except ginger ale). Allow 4 to 5 min. to dissolve. Freeze. Take out 2 hours before time to serve. Add ginger ale right before serving. Serves 36

HOMEMADE CHERRY LIMEADE

The Plank Family
Perkins, Ok.

2 liter. bottle Sprite
fresh limes (1 for each drink)
cherry flavoring (we use snow cone flavoring)

Cut limes in half, squeeze lime juice from both halves into a glass. Add ¼ cup cherry flavoring (more if using a large glass). Add Sprite, stir well to mix. Add ice, use lime slices or a maraschino cherry for garnish.

HOMEMADE ROOT BEER

Tyler Plank
Class of 2005

4 lbs. sugar
1 bottle root beer extract
5 gal. water
6 lbs. dry ice, broken in pieces

Mix sugar and extract together, then add water and dry ice. Let stand 20 minutes and serve icy cold. Makes 5 gallons.

M & M HOT CHOCOLATE

Randy Hall
Class of 1968

2 c. hot milk
1 tsp. cinnamon
1 c. plain M&M's

Blend until smooth. Pour into mugs; top with marshmallows.

MARSHMALLOW HOT CHOCOLATE

Jennifer (Stokes) Edmunds

4 c. milk
4 packets hot chocolate mix
1 (7-oz.) jar marshmallow creme

Gradually add milk and hot chocolate mix to marshmallow creme, mixing with electric mixer or wire whisk until well blended. Heat over med.-low heat until mixture is warmed, stirring constantly, and marshmallow creme is melted. Serve warm or chilled.

Variation: 4 tsp. instant coffee may be substituted for the hot chocolate mix.

MEXICAN HOT CHOCOLATE

Robert Sprott
Class of 2005

1½ oz. unsweetened chocolate
¼ c. sugar
1 T. instant coffee
2 tsp. instant coffee
½ tsp. ground cinnamon
¼ tsp. ground nutmeg
dash salt
¾ c. water
2 c. milk
whipped cream

Heat chocolate, sugar, coffee, cinnamon, nutmeg, salt and water in 1½ qt. saucepan over low heat, stirring constantly until chocolate is melted and mixture is smooth. Heat to boiling; then reduce heat. Just before serving, beat with hand beater until foamy. Top each serving with whipped cream.

OLD-FASHIONED LEMONADE

Jennifer (Willingham) Graham
Class of 1998

4 lemons
½ - ¾ c. sugar
4 c. cold water

Cut lemons into very thin slices, remove seeds. Place slices in lg. non-metal bowl; sprinkle with sugar. Let stand 10 minutes. Press lemons with a potato masher or back of spoon to extract juice. Add cold water, stirring and pressing lemons until well flavored. Remove lemon slices. Serve over ice, garnish with lemon slices. Yield: 4 (1 cup) servings.

ORANGE JULIUS

Debbie Thurman

1 can frozen orange juice
1 c. milk
¼ c. sugar
1 c. water
10 ice cubes
½ tsp. vanilla

Blend all ingredients in blender until smooth.

P-T PARTY PUNCH

Connie (Jarvis) Norrie
Class of 1976

1 qt. white grape juice, chilled
1 qt. ginger ale, chilled
strawberries or raspberries

Combine juice and ginger ale, garnish rims of glasses with fruit.

PEACH TEA

Ashley West
Class of 2005

4 sm. boxes peach Jello
½ c. sugar
½ c. instant tea
1 lg. prepared lemonade mix

Mix together and store in an air-tight container. Serving Size: 3 to 4 tsp. in 1 boiling cup of water.

ROOT BEER FLOAT

Kayla Devine
Class of 2008

ROOT BEER	FLOAT:
5 gal. water	vanilla ice cream
3 oz. root beer extract	straws & spoons
9 c. sugar	pretty glass
5 lb. dry ice	

ROOT BEER: Combine water, then extract, then sugar and last ice. Makes 5 gal. Stir until bubbling stops. ROOT BEER FLOAT: Scoop ice cream into a pretty glass, fill with root beer (homemade or A & W). Serve with a straw and spoon.

SPICED HOT TEA

Beth Hawkins
Media Center Teacher

2 c. Tang
½ c. Instant Tea
1 tsp. cinnamon
½ tsp. ground cloves
1¾ c. sugar

Mix all together, store in an airtight container. Use 3 teaspoons per cup of hot water.

STRAWBERRY DELIGHT DRINKS

Tiffany King

2 c. low-fat strawberry ice cream
1 c. sliced strawberries
⅔ c. skim milk
¼ c. cold orange juice
⅛ tsp. ground cinnamon

Place ice cream, strawberries, milk, orange juice and cinnamon in blender or food processor; blend at high speed until smooth. Pour into glasses, garnish with additional fruit or mint leaves, if desired.

TEABERRY PUNCH

Jeana Leatherbury
Frontier Realty

- **1/3 c. instant tea**
- **5 c. water**
- **2 (6-oz.) cans frozen lemonade concentrate, thawed**
- **1 (10 oz.) pkg. frozen strawberries, thawed**
- **lemon or orange slices for garnish**
- **1 (12 oz.) can lemon soda or ginger ale, chilled**

In large pitcher, combine tea, water, lemonade and berries; chill. Just before serving add soda; garnish with lemon or orange slices. Serve over ice. Makes 2 qts.

WHITE HOT CHOCOLATE

Lanita Plank
Tyler Plank's Mom

- **3 c. milk**
- **2/3 c. white chocolate chips**
- **1 tsp. vanilla**
- **1 tsp. almond extract**

Heat 2 cups milk until simmering. Heat 1 cup milk until hot but not simmering. Add chips to the simmering milk then add remaining milk and whisk. Add vanilla and almond extracts and remove from heat. Garnish with whip cream.

Recipe Favorites

Recipe Favorites

Soups & Salads

Helpful Hints

- Fresh lemon juice will remove onion scent from hands.
- To save money, pour all leftover vegetables and water in which they are cooked into a freezer container. When full, add tomato juice and seasoning to create a “free” soup.
- Instant potatoes are a good stew thickener.
- Three large stalks of celery, chopped and added to about two cups of beans (navy, brown, pinto, etc.), will make them easier to digest.
- When cooking vegetables that grow above ground, the rule of thumb is to boil them without a cover.
- A lump of sugar added to water when cooking greens helps vegetables retain their fresh color.
- Never soak vegetables after slicing; they will lose much of their nutritional value.
- Fresh vegetables require little seasoning or cooking. If the vegetable is old, dress it up with sauces or seasoning.
- To cut down on odors when cooking cabbage, cauliflower, etc..., add a little vinegar to the cooking water.
- To avoid tears when cutting onions, try cutting them under cold running water or briefly placing them in the freezer before cutting.
- Perk up soggy lettuce by soaking it in a mixture of lemon juice and cold water.
- Vinegar can remove spots caused by tomatoes. Soak the spot with vinegar and wash as usual.
- Egg shells can be easily removed from hard-boiled eggs if they are quickly rinsed in cold water after they are boiled. Also, add a drop of food coloring to help tell the cooked eggs apart from the raw ones in your refrigerator.
- Keep bean sprouts and jicama fresh and crisp up to five days by submerging them in a container of water, then refrigerating them.
- Your fruit salads will look perfect when you use an egg slicer to make perfect slices of strawberries, kiwis, or bananas.

SOUPS & SALADS

SALADS

3 BEAN SALAD

Francis Blair

- 1 (1 lb.) can cut green beans
- 1 (1 lb.) can cut yellow wax beans
- 1 (1 lb.) can red kidney beans
- 1 tsp. salt
- 1/4 c. chopped green pepper
- 1 med. onion, sliced very thin
- 1/2 c. cider vinegar
- 1/3 c. cooking oil
- 1 tsp. pepper

Drain beans. Rinse well and drain again. Add green pepper and sliced onion to beans. Mix other ingredients and add to bean mixture. Mix well and let set overnight in refrigerator.

7 LAYER SALAD

Rhonda (Burden) Jolliff
Class of 1982

- 1 (8-oz.) bag frozen peas
- 1 lb. bacon (cooked & crumbled)
- 1/2 (or less) onion, chopped
- 1/2 to 1 head lettuce, shredded
- 1/2 to 3/4 jar mayonnaise
- 1 (8-oz.) can water chestnuts, sliced
- 1 bag shredded cheese

Cook, drain and crumble bacon, then layer in a 9 x 13" dish as follows: Lettuce, peas, bacon, water chestnuts, mayonnaise, onion, cheese.

BEAUTIFUL SALAD

Virginia (Hall) King
Class of 1944

- 1 head cauliflower
- 1 bunch broccoli
- 3 carrots, sliced
- 1 can black olives, drained
- 1 jar stuffed green olives, drained
- 1 (4-oz.) can chopped mushrooms, drained
- 1 (8-oz.) pkg. Italian dressing

Break heads of broccoli and cauliflower. Boil cauliflower in boiling water for 3 min. Dip out and immerse in ice water. Dip out of ice water and

(continued)

put in salad bowl. Repeat with broccoli and carrots. Mix vegetables up and add rest of ingredients. Toss with dressing. Chill several hours. Stir before serving.

BROCCOLI SALAD

Karen Bair
P-T Business & Information
Technology Teacher

1 c. red seedless grapes
1 bunch green onions, chopped
½ c. chopped celery
½ c. raisins (or 1-2 sm. boxes)
1-2 T. bacon bits
1 small pkg. slivered almonds
1 c. miracle whip salad dressing
¼ c. sugar
1 T. vinegar
2 bunches broccoli (2 lg. crowns to a bunch)

Separate or cut broccoli florets from the stems and place in a large bowl. Mix all the ingredients together thoroughly in a large bowl. Refrigerate before serving. Makes 8-10 servings.

CHERRY COKE SALAD

Caitlin Harris
Class of 2000

1 can dark cherries
1 med. can pineapple
½ c. water
1 lg. pkg. cherry Jello
12 oz. coke (or cherry coke)
1 c. chopped pecans

Heat cherries, pineapple and water. Dissolve Jello in heated mixture. Mix in other ingredients and gel.

COLESLAW

Richard Parrilla
Class of 2005

½ c. mayonnaise
2 T. milk
1 T. white vinegar
½ tsp. sugar
salt & pepper to taste
1 head shredded cabbage

Combine mayonnaise, milk, vinegar, sugar, salt and pepper. Place Coleslaw in lg. bowl. Pour dressing over mixture. Toss to coat with dressing. Cover; refrigerate at least 1 hr.

CORNBREAD SALAD

Ashley Gibson
Class of 2005

1 jiffy cornbread mix	**1 green pepper, chopped**
4 slices crumbled bacon	**1 onion, chopped**
3 hard-boiled eggs, chopped	**½ c. mayonnaise**
2 - 3 sticks celery, chopped	**2 tomatoes, chopped**

Make cornbread according to directions, let cool, then crumble. Add remaining ingredients. Toss with mayonnaise (add a little more than ½ c. if too dry). Just before serving add 2 chopped tomatoes.

CRANBERRY FREEZE

Chasitee Ventris
Class of 2005

3 c. cranberries, finely chopped	**½ c. chopped walnuts**
1½ c. sugar	**1 (8 oz.) pkg. cream cheese, softened**
1 (8¼ oz.) can crushed pineapple, undrained	**2 c. Cool Whip, thawed**

Mix together cranberries, sugar, pineapple and walnuts. Gradually add to cream cheese, mixing until well blended. Fold in whipped topping. Pour into a 1½ qt. bowl or lightly oiled 6½ c. ring mold. freeze until firm. 10 to 12 servings.

CUCUMBERS WITH DRESSING

Rachael (Perkins) Kolb
Class of 1999

1 c. real mayonnaise	**¼ tsp. salt**
¼ c. sugar	**4 to 5 c. thinly sliced cucumbers, peeled**
¼ c. apple cider vinegar	

In a bowl, combine mayo, sugar, salt and vinegar. Add cucumbers, stir to cover. Refrigerate 2 hrs., covered. Yield: 6 to 8 servings.

DEVILED EGGS

Zach Hall
Class of 2005

eggs	**mustard**
mayonnaise	**salt & paprika**

(continued)

Boil eggs for 5 min. Turn off fire and cover for 10 min. Drain off hot water and cover with cold water. (Your eggs will be fully cooked and the white will not be rubbery.) Peel eggs and cut in half, mix yolks with mayonnaise and a little mustard, salt to taste. Put yolk mixture in the cut egg white halves. Sprinkle with paprika. Keep chilled.

FRITO TACO SALAD

Matt Lore
Class of 2005

2 lb. hamburger meat
16 oz. bottle Catalina Dressing
2 cans ranch or kidney beans
2 c. shredded cheese
1 sm. onion, diced
1 head of lettuce, shredded
2 tomatoes, chopped
1 bag Fritos

Cook hamburger meat, drain. Combine all ingredients, (except 1 c. of cheese) then add Catalina dressing and top with cheese that was set aside.

GEORGIA 'S CHICKEN SALAD

Georgia Stanley
Tyler Plank's Grandmother

2 chickens
1 c. green grapes, seedless
1 c. red grapes, seedless
1 c. sliced water chestnuts, drained and chopped
1½ c. chopped pecans
2 apples, with peel - chunked
2 c. light mayonnaise

Boil chicken, remove skin, debone and cut up into bite-size chunks. Add remaining ingredients and chill in the refrigerator for several hours. Serves 10 to 12.

GRANDMA'S JELLO SALAD

Jean Aresco
PT Teacher

1 pkg. lemon Jello*
1 c. boiling water
1 c. Canada Dry or 7 up
10 oz. can crushed pineapple
1 banana (large)
½ c. mini marsh mellows
*** (any type of Jello can be used)**

TOPPING:
juice from pineapple
¼ c. sugar
1 T. flour
1 egg (slightly beaten)
1 T. butter
1 c. Cool Whip

(continued)

Mix Jello, water and 7 up - let soft set, then add - pineapple, banana (sliced) and marshmallows. Let set in refrigerator. TOPPING: Mix sugar, flour, juice (½ cup add water if not quite ½ c.) egg, butter. Cook slowly in double boiler until thick. Add Cool Whip when mixture cools. Cover Jello with topping.

HOT CHICKEN SALAD

Donna Casey
John Casey Class of 1957

4 c. chicken (cooked, cut up bite size)
2 c. chopped celery
2 T. lemon juice
2 hard-boiled eggs, cut up
1 can cream of chix soup (do not dilute)
1½ c. crushed potato chips
⅔ c. water chestnuts, cut up
1 lg. jar pimento, drained
2 T. minced onion
1 tsp. salt
1½ c. mayonnaise (not salad dressing)
dash of pepper
½ c. grated American cheese

Mix all ingredients except potato chips and cheese together. Pour into 9 x 13" casserole dish. Cover with Saran Wrap and let set in refrigerator a few hrs. (or overnight) before baking to enhance flavors. Before baking, top with 1½ c. crushed potato chips and ½ c. grated cheese. Bake at 400° for 25 min. or until hot and bubbly.

LAYERED SALAD

Teresa Brown
Mother of Roland Brown
Class of 1998

1 head lettuce, torn
¼ to ½ c. minced onion
6 - 9 hard-boiled eggs
1 lb. bacon, fried, crisp & chopped
1 (10-oz.) pkg. frozen peas, thawed
¾ lb. Swiss cheese, grated (or cheddar)
1 T. paprika
¾ c. mayonnaise (more if needed)

Mix lettuce, onion and peas, place in bowl. Slice eggs over this; spread mayonnaise over eggs; sprinkle bacon over this layer; then spread grated cheese. Sprinkle paprika on top. Chill. Makes 8 to 10 servings.

MARTHELL'S CORN SALAD

Sharon Kinzie
Class of 1975

1 can French green beans
1 can white shoe peg corn
1 can small peas
1 pepper, chopped
1 c. celery, chopped
1 sm. onion, chopped
1 jar pimentos
2/3 c. vinegar
1/3 c. salad oil
1 c. sugar
salt & pepper to taste

Put all ingredients in a big bowl. (In a saucepan, heat to boiling 2/3 c. vinegar, 1/3 c. salad oil, 1 c. sugar and salt and pepper.) Let cool and pour over vegetables; cover and let stand 24 hours before serving.

MEXICAN CHICKEN SALAD

Jeff Ware

2 lb. fully cooked chicken breast (diced)
2 cans mixed vegetables (carrots, beans & peas)
1/2 head lettuce
1/4 lb. diced potatoes (cooked)
1/4 lb. pickled jalapeños
1 can corn (whole kernel)
2 c. mayonnaise
salt & pepper to taste

Put diced, cooked chicken in a big bowl. Add drained vegetables. Add cooked potatoes. Add drained corn and drained jalapeños. Add diced lettuce. Add mayonnaise and fold in with salt and pepper to taste. Chill and serve with saltine crackers.

NAPA CABBAGE CRUNCH

Patti Graham
GNA Award Winner

1 Napa cabbage (Chinese cabbage)
2 green onions, chopped
1/2 stick margarine
2 pkg. Ramen Noodles (broken up)
1/2 c. sesame seeds
1/2 c. slivered almonds
SAUCE:
1 c. sugar
1 c. oil
1/2 c. vinegar
2 T. soy sauce

Sauté margarine and Ramen noodles. After browning add sesame seeds and slivered almonds - mix with cabbage. Prepare sauce and add to cabbage.

OKLAHOMA CABBAGE SALAD

Becky Harris
Algebra & Geometry Teacher

- 1 head cabbage
- 8-10 green onions
- 1 med. bell pepper
- 2 pkg. chicken flavored Ramen noodle soup
- ³/₄ c. slivered almonds
- ¹/₂ c. sesame seeds
- 2 T. butter
- 1 c. vegetable oil
- ²/₃ c. sugar
- ¹/₃ c. rice vinegar

Chop and mix the cabbage, onions and bell pepper. Refrigerate. Put noodles in zip-lock bag and crush into smaller pieces. Brown noodles, almonds and sesame seeds in butter. Cool. Mix in the two Ramen seasoning packets and refrigerate. Just before serving, toss all ingredients together.

ORIENTAL CHICKEN SALAD

Tammy Clay
PTHS Bus Driver

- 2 pkg. ramen noodles (chicken flavor)
- 4 med. boneless chicken breasts
- 4 green onions, chopped
- 4 packets sweet n low
- 1 T. soy sauce
- 1 tsp. pepper
- ¹/₄ c. vegetable oil
- ¹/₄ c. white vinegar
- 2 T. sesame street

Boil chicken breast until done. Cool and cut into ¹/₂ inch cubes. In a large bowl break up ramen noodles. Add chicken. In small bowl Mix sweet n low, soy sauce, pepper, oil, vinegar and the 2 seasoning packets from the ramen noodles. Pour over chicken and noodles. Add chopped onions. Mix all together. Chill for 4 to 6 hrs. Serves 6. Sprinkle with sesame seeds before serving.

PIZZA RICE SALAD

Virginia (Hall) King
Class of 1944

- 1¹/₂ c. minute rice
- 1 c. shredded Mozzarella cheese
- 1 (4-oz.) pkg. pepperoni, sliced
- 2 c. sliced veggies (mushrooms, green peppers, olives, carrots, etc.)
- 1 c. Italian Dressing

(continued)

Cook rice. Cool. Toss with remaining ingredients using half of the salad dressing. Chill. Before serving, add the rest of the salad dressing.

POTATO SALAD

Donna Perry
Whitney Devine's Aunt

10 lbs. potatoes
miracle whip or mayonnaise
6 eggs
1 jar dill relish
1 lg. onion, finely chopped
mustard
salt & pepper

Peel potatoes, cut and boil until they can be mashed. Boil eggs 20 - 25 min. Drain potatoes. Mash or whip with mixer. Cut up eggs in small chunks. Combine with potatoes. Pour jar of relish, finely chopped onion and approximately 2 cups miracle whip (if not moist add more.) Add 2 T. mustard and salt and pepper to taste.

SENATOR SALAD

Annita Eades
Eades Hardware Inc.

1 small can crushed pineapple
1/3 c. water
1/2 c. sugar
1 pkg. strawberry-banana Jello
1 small carton Cool Whip
1 small carton cottage cheese

Put crushed pineapple into saucepan with water and sugar. Bring to boil. Remove from heat. Add Jello and stir well to dissolve Jello. Allow to cool. Fold in Cool Whip and cottage cheese. Put into a serving dish and refrigerate.

SNICKER SALAD

Carla Crocker

4 snicker bars, chopped
8 oz. tub of Cool Whip
4 tart granny smith apples

Stir together all ingredients. Ready to serve.

SOUTHWESTERN BEAN SALAD

Linda Bowyer
Class of 1973

- 1 (15½ oz.) can kidney beans
- 1 (15½ oz.) can black beans
- 1 (15½ oz.) can garbanzo beans
- 2 celery ribs, sliced
- 1 med. red onion, diced
- 1 med. tomato, diced
- 1 c. frozen corn

DRESSING:

- ¾ c. thick & chunky salsa
- ¼ c. vegetable oil
- ¼ c. lime juice
- 1½ tsp. chili powder (or to taste)
- 1 tsp. salt (optional)
- ½ tsp. chopped cilantro (optional)

Rinse and drain beans after opening cans, then - In a large bowl combine everything except dressing. In a small bowl mix dressing ingredients well and pour over bean mixture. Toss and coat. Cover and chill for at least 2 hours.

SPINACH SALAD

Tammy Clay
Brooke Clay's Mom

- 1 lb. fresh spinach
- 1 c. sour cream
- 1 c. fresh diced tomatoes
- ½ c. chopped green onions
- ¼ to ½ c. cooked crumbled bacon
- salt to taste

Tear spinach into bite-sized pieces. Combine all ingredients and refrigerate 1 hr. before serving. Salt to taste.

TEXAS PANHANDLE SALAD

Suzanne Reece
P-T 2nd Grade Teacher

- 2 heads Napa cabbage
- 8 to 10 green onions, chopped
- 1 green pepper, chopped
- chopped veggies
- 2 pkg. chicken flavored Ramen noodles
- ¾ c. sliced almonds
- ½ c. sesame seeds
- 1 c. oil
- ⅔ c. sugar
- ⅓ c. apple cider vinegar
- salt & pepper to taste

Brown in 2 T. oil, uncooked noodles, almonds and sesame seeds. Add flavor packets to browned topping. Heat oil, sugar, vinegar and salt and pepper to dissolve sugar., let cool. Combine veggies, topping and dressing just before serving. Serves 10 to 12.

WALDORF SALAD

Tracie Stokes
Alex Allen's Aunt

- **$^3/_4$ c. Miracle Whip or mayonnaise**
- **3 c. apples, chopped**
- **1 c. celery, chopped**
- **$^1/_2$ c. walnuts, chopped**
- **$^1/_2$ c. raisins**
- **$^1/_8$ tsp. ground nutmeg**

Mix ingredients. Chill

WHITE SALAD

Shelia Roggow
Class of 1998

- **1 jar white cherries**
- **1 sm. pkg. marshmallows**
- **1 lg. container Cool Whip**
- **1 can pineapple chunks**
- **3 med. bananas**
- **almond slivers (optional)**

Combine all ingredients and refrigerate.

WILLY'S TACO SALAD

Kristy Willingham
PTHS Teacher
Sr. Class Sponsor

- **1 head Fresh, crisp lettuce**
- **1 pkg. shredded cheddar cheese**
- **1 lb. ground beef**
- **1 diced tomato**
- **1 lg. bottle Catalina French dressing**
- **1 can chilled kidney beans**
- **$^1/_2$ - 1 pkg. nacho cheese Doritos, crushed**

Brown ground beef and cool. Tear lettuce into bite-sized pieces. Add ground beef and remaining ingredients to lettuce in a large bowl. Toss and serve immediately.

YUM YUM SALAD

Rachel Gibson
Class of 2007

- **1 small box orange Jello**
- **1 can crushed pineapple**
- **$^3/_4$ c. sugar**
- **$^3/_4$ c. water**
- **1 tub Cool Whip**
- **1 c. grated cheddar cheese**
- **1 c. chopped nuts**

(continued)

Bring Jello, pineapple, sugar and water to boil. Chill until set. Stir in cool whip and cheese. Add nuts. Chill Thoroughly.

STEWS

BURGUNDY BEEF STEW

DeNeal Toews
Speech-Language Pathologist

1 sm. can tomato sauce
1 c. water
½ c. burgundy wine
½ c. diced celery
½ c. diced onion
1 lb. stew meat
1 sm. bag baby carrots
3 - 4 lg. potatoes, peeled and cut in chunks
1 bay leaf
¼ tsp. marjoram
1 tsp. salt
1¼ tsp. pepper
1 T. flour

Brown celery and onion in butter or oil until tender. Remove from pan. Add stew meat and brown on all sides. In large pot combine celery, onion, meat, tomato sauce, water, wine, bay leaf, marjoram, salt and pepper. Simmer for at least an hour before adding carrots and potatoes. You want the meat very tender. When carrots and potatoes are done, add 1 T. flour to enough water to make a paste, add some soup broth to the paste, mix, then stir into the soup. Cook until thick.

CAMP STEW

Lance Hoggatt
P-T Coach

1 lb. hamburger meat
1-2 cans Ranch style beans
2 pkg. polish sausages

Brown hamburger meat. In a large pot or pan mix together beans, meat and sausage. Cook for 15 minutes.

HAMBURGER STEW

Penny Lee Axtell
Country Comfort Heating & Air

1 lb. Hamburger, browned
3 or 4 potatoes, sliced
2 or 3 carrots, sliced
1 can peas, drained
2 stalks celery, sliced
1 onion, diced
1 can tomato soup
1 can water

(continued)

In crock pot, layer potatoes, carrots, peas, onion, meat and celery, salt and peppering each layer lightly. Continue to layer, then mix tomato soup and water together and pour over layers. Cook on low for server al hrs.

SANTA FE STEW

James Ramsey
P-T Superintendent
Class of 1976

1 lb. ground hamburger	**1 can corn**
1 lb. ground pork	**2 cans diced tomatoes**
1 medium onion, chopped	**1 pkg. ranch mix**
3 hot links, sliced	**1 pkg. taco seasoning mix**
1 can hominy	**2 c. water**
1 can black-eyed peas	

Brown meat in skillet, pour all ingredients into crockpot on high heat for 2 hours.

SAUSAGE STEW

Sandra Royce
Mother of Austin Neal
Class of 2007

3 pkgs. Kielbasa sausage	**1 lg. bottle of ranch dressing**
3 lbs. potatoes	**Italian dressing**
10 lg. carrots	**salt**

Cut sausage, potatoes, carrots into bite size chunks. Cover with Italian seasoning, stir and repeat. Pour in ranch dressing, mix. Bake in 350° oven for about 45 min. to 1 hr. Salt to taste.

STEW

Aubrey Taylor
Class of 1997

2 cans tomato soup	**1 lb. stew meat**
2 cans golden mushroom soup	**1 can mixed veggies (or fresh veggies)**
1 pkg. Lipton dried beef onion soup	

Put in a crock pot or bake 300° for 3 to 4 hours. Garlic mushroom soup may be substituted for golden mushroom soup and 1 can stewed tomatoes may be substituted for tomato soup.

SWEET & SOUR BEEF STEW

Terrisa Elwood
(J.M. Elwood)
Class of 1986

1½ lb. beef stew meat (1" pieces)
2 T. cooking oil
1 c. chopped carrots
1 c. sliced onion
1 (8-oz.) can tomato sauce
½ c. brown sugar
¼ c. vinegar
1 T. Worcestershire sauce
4 tsp. cornstarch

Brown meat in hot oil. Add next 6 ingredients, ½ c. water and 1 tsp. salt. Cover and cook over low heat until meat is tender - about 1½ to 2 hours. Combine cornstarch and ¼ c. cold water; add to beef mixture. Cook and stir until thickened and bubbly. Serve over rice. Garnish with carrot curls and parsley if desired. Makes about 4 - 5 servings.

SOUPS

CAROL'S TORTILLA SOUP

Carol Maciula
P-T 3rd. Grade Teacher

3 or 4 chicken breasts
1 lg. onion (chopped)
2 - 3 T. chili powder
2 tsp. cumin
2 cloves garlic (pressed or minced)
2 tsp. salt
1 T. black pepper
1 lg. can tomato purée
1 lg. can tomato paste
6 c. chicken stock
2 can corn, drained
2 can pinto or red beans, (drained)
1 can black beans, (drained & rinsed)
1 can hominy (drained)
2 cans red kidney beans (drained)
1 to 2 cans chopped green chilies

Cook skinless, boneless chicken breasts in water until done. Remove and cut into pieces, save the stock for later. (You can use Tyson's grilled chicken strips, these do not need to be cooked, just cut into bite sized pieces.) Sauté one large onion in 1 T. of oil until transparent. Add 2 to 3 T. of chili powder, more if you like it spicy. 2 tsp. of cumin, 2 cloves of garlic (pressed or minced), 2 tsp. salt, and 1 T. black pepper. To this, add 1 lg. can of tomato purée and 1 lg. can of tomato paste. (You can use chopped or diced tomatoes, but it won't be as thick). Measure the chicken stock and/or add cans of chicken stock to equal

(continued)

about 6 cups. While this simmers start opening cans of vegetables (Choose whatever kind you like). Add to stock. Best made a day in advance. Serve over tortilla chips with cheese, sour cream, guacamole, picante sauce or salsa, green onions, black olives) Yield: 12 - 18 servings.

CHEESEBURGER SOUP

Doris (Spillars) Kuelzer
Class of 1955

½ lb. hamburger
¾ c. chopped onions
¾ c. shredded carrots
¾ c. diced potatoes
1 tsp. dried basil
1 tsp. parsley flakes
3 c. chicken broth
3 T. butter
¼ c. flour
1½ c. milk
salt & pepper
8 oz. cubed cheese
¼ c. sour cream, optional

Cook hamburger until all the pink is gone, drain. Add vegetables, broth and spices. Simmer until tender. Make a white sauce with butter, flour and milk. Melt butter, add flour and cook until it's a thick paste. Add to soup. Bring to a boil. Cook and stir for two minutes. Stir in cheese over low heat until it melts. Remove from heat. Blend in sour cream. Makes about 2¼ quarts.

CHICKEN & DUMPLING SOUP

Ryan Fielding
Class of 2006

1 can cream of chicken soup
1 can water
1 can biscuits

Pour soup and water into pan and heat on stove. Roll biscuits into balls and put in soup, heat, stirring occasionally.

CHICKEN & RICE SOUP

Diane Gordon
P-T Teacher

½ c. chopped celery
1 lb. chicken breasts (cooked, diced)
3 (14.5-oz.) cans chicken broth
½ c. water
2 c. frozen mixed vegetables
¾ c. converted long-grain white rice
1 T. dried parsley
2 tsp. lemon & herb seasoning

(continued)

Combine celery, chicken pieces, chicken broth, water, mixed vegetables, rice, parsley and herb seasoning in a slow cooker. Cover and cook on low 6 - 8 hours. If soup is too thick, add more water to dilute and allow 15 minutes of additional cooking time.

CHICKEN ENCHILADA SOUP

Brandon Brunker
P-T Ag. Teacher

¼ c. vegetable oil
1 c. chicken broth
1 c. diced yellow onions
1 T. ground cumin
2 T. chili powder (more if wanted)
2 tsp. granulated garlic
½ tsp. cayenne pepper
1 c. masa harina or flour
4 c. water, divided
1 c. crushed tomatoes
¼ lb. Velveeta cheese, cubed
1-2 lbs. boneless, chicken breasts, cooked and shredded

In large pot, place oil, chicken base, onion and spices. Sauté until onions are soft and clear, about 5 min. In another container, combine masa (or flour) with 2 cups water. Stir until all lumps dissolve. Add to sautéed onions and bring to boil. Cook an additional 2 - 3 min., stirring constantly. Add remaining water to pot. Add tomatoes and return to a boil, stirring occasionally. Add cheese and stir until it melts. Add chicken, salt to taste, heat and serve. Garnish with shredded cheddar cheese, green onions, crumbled corn tortillas (lightly browned or fried), and salsa.

CHICKEN TORTILLA SOUP

Julie Puls
7th Grade Language Teacher

3 cans chicken broth
½ c. Ro-Tel
½ c. fresh tomatoes, diced
½ c. chopped onion
2 T. minced jalapeños
3 corn tortillas
¼ c. cornstarch
1 T. garlic powder
1 T. cumin
1½ tsp. oil
½ c. chopped celery
1½ tsp. cilantro
8 oz. cooked chicken, diced
¼ c. water

Bring chicken broth to a boil in a saucepan over medium heat. Sauté Ro-Tel, fresh tomatoes, onion, celery, jalapeños, garlic powder and cumin in oil about 5 min. Add to boiling broth. Add chicken. Bring to a boil; reduce to a simmer. Stir in mixture of cornstarch and water. Cook until thickened, stirring constantly. Cut tortillas into thin strips. Add to soup with cilantro. Simmer for 30 min. stirring frequently. Add grated cheese and chips to each bowl upon serving.

CHICKEN TORTILLA SOUP

Deana Folden
Comfort Comfort

2 cans diced tomatoes	1 sm. onion diced & sautéed
1 can corn	1 clove garlic, minced
1 can black beans	1 pkg. Fajita Seasoning
4 oz. can diced green chilies	2 chicken breasts, cubed & cooked
2 cans chicken broth	tortilla chips
1¾ c. water	grated cheese
2 chicken bouillon cubes	

Dissolve bouillon cubes in water. Add all ingredients except for tortilla chips and cheese to at least a 4 qt. crockpot and heat on high until it is completely hot. Turn to low for 30 minutes. Garnish with tortilla chips and cheese.

DUMPLINGS

Chauncey Hughes
Class of 2005

1¼ c. flour (all-purpose)	½ tsp. salt
3 tsp. baking powder	½ c. cold water
1 tsp. sugar	1 egg

Mix flour, sugar and egg. Drop by large spoonfuls onto boiling broth. Cover, cook for about 3 to 5 minutes.

EASY CLAM CHOWDER

Patsy Rains
Rains & Sons Trucking

1 can cream of celery soup	1 can milk or half & half
1 can cream of potato soup	1 small can chopped clams - liquid & all
1 can New England clam chowder	

Mix everything together, heat and serve.

EASY FIESTA BEAN SOUP

Stacey Winters
PTHS English Teacher

1 can white kidney beans
1 can red kidney beans
2 cans diced tomatoes in sauce
1 can corn (drained)
1 can beef broth
1 pkg. taco seasoning
1 pkg. ranch mix
1 sm. onion (diced)
½ T. olive oil
shredded cheddar cheese
crushed tortilla chips

Sauté onions in olive oil in large soup pot. Sauté until tender (8 to 10 min.) Add all canned ingredients. Bring to a boil. Stir in taco and ranch seasoning. Stir until well blended. Reduce heat and simmer for 10 to 15 min. Top with cheese and chips.

FLORENTINE SOUP

Stacey Winters
PTHS English Teacher

½ tsp. olive oil
1 sm. onion (diced)
2 cloves garlic (minced)
1 can diced tomatoes
2 cans chicken or vegetable broth
⅔ c. small shell macaroni
½ tsp. salt
½ tsp. coarse ground pepper
2 c. baby spinach, coarsely chopped
Parmesan cheese

Heat oil in large saucepan. Sauté onion and garlic until tender (8 to 10 min.) Add tomatoes. Bring to boil. Reduce heat. Simmer until liquid is reduced by half (about 5 min.) Add broth, macaroni, and salt. Bring to a boil. Boil until pasta is tender (8 to 10 min.) Add pepper and spinach. Cook just until spinach is wilted (about 30 seconds). Top each 1 - 1½ cup serving with ½ T. grated Parmesan.

LEEK, POTATO & SAUSAGE SOUP

Wil Skeen
Class of 2005

4 med. Leeks, chop white parts
4 T. butter
6 cans chicken broth
4 potatoes, peeled, diced ½"pieces
1 lb. smoked sausage, sliced & quartered
4 T. milk
1 c. thinly-sliced, fresh spinach leaves
½ - ¾ c. sliced carrots

(continued)

In a large saucepan, cook the leek in butter for 5 min. or until soft. Stir in the broth and the potatoes and carrots. Bring to a boil. Simmer for 10 min. or until vegetables are tender. Stir in sausage, milk, salt and pepper to taste. Simmer 5 min. more. Just before serving, stir in spinach. Makes 8 servings.

LONEE'S EASY VEGGIE SOUP

Lonee Ellis

Stew Meat
1 lg. onion, chopped
2 cans Veg-All
1 can tomatoes
1 can tomato sauce
2 beef bouillon cubes
noodles (homemade or bought)

Brown stew meat & onion, cook until tender. Add the cans of Veg-All mixed vegetables, tomatoes, tomato sauce and bouillon cubes. Finish off by adding already cooked homemade noodles (or frozen).

LONEE'S SALSA SOUP

Lonee Ellis

1 lb. ground beef
2 cans pinto beans, undrained
1 can black beans, undrained
1 jar mild, salsa
1 lb. grated cheese
1 can cheddar cheese soup
1½ c. water

Brown hamburger - drain. Add 2 can pinto bean - undrained, 1 can black beans - undrained, 1 jar of mild salsa and grated cheese. Heat until melted. Add 1 can cheddar cheese soup with 1½ cans water. Heat and serve.

MY MOM'S POTATO SOUP

Stacey Winters
PTHS English Teacher

1 bag southern style hash browns
1 sm. pkg. frozen peas
1 sm. onion (diced)
3 cubes bouillon (any variety)
salt & pepper (to taste)
1 can cream of mushroom soup
1 sm. block Velveeta cheese (cubed)
1 lg. can tuna (drained) ham or bacon may be substituted

Put hash browns, peas and onion in large pot. Cover with water. Add bouillon, salt and pepper. Cover. Bring to a boil. Reduce heat and

(continued)

simmer until vegetables are soft (about 15 min.). Add soup and Velveeta. Stir frequently until melted and well blended. Add tuna (or ham or bacon - if using bacon, use 5 or 6 very crisp and crumbled pieces) heat through (about 3 - 4 min.) Frozen corn can be substituted for the frozen peas.

ONE PAN SOUP

Janet Kirkpatrick
Special Ed. Teacher

2 cans all mixed vegetables
2 cans ranch style beans
2 cans Minestrone soup
1 can Ro-Tel
1 lb. cooked & drained hamburger or pork
Fritos & cheese

In a large pan mix canned items (without draining) and hamburger. Simmer until hot. Serve with cornbread or Fritos and cheese.

TACO SOUP

Janet Karner
Family Consumer Science

1 lb. ground beef
1 onion, chopped
1 pkg. taco seasoning
1 (16 oz.) can ranch style beans (undrained)
1 (16 oz.) can diced tomatoes (undrained)
1 (16 oz.) can whole corn (undrained)
1 (8 oz.) can tomato sauce
3 lg. potatoes

Brown hamburger and onions together and add taco seasoning mix. Add: beans, tomatoes, corn and tomato sauce. Peel and dice potatoes and cook in microwave with small amount of water until soft. Add this to the above ingredients, leave water on potatoes. Heat entire mixture to serving temp. in a large pot.

TEXAS TORTILLA SOUP

Linda Geary
Alex Allen's Aunt

- 2½ to 3 lb. chicken breasts
- 8 c. chicken broth (or bouillon in water)
- 1 lg. yellow onion, chopped
- 1 lg. red pepper, julienne
- 5 cloves garlic, minced
- 2 T. olive oil
- 1 (28 oz) can Ro-Tel (diced tomatoes & chilies)
- 2 (14 oz.) cans black beans
- 2 T. Worcestershire sauce
- 1 tsp. cumin powder
- 2 tsp. chili powder
- ½ tsp. fresh ground pepper
- ¼ tsp. red pepper (cayenne)
- 1 bunch green onions, chopped
- 1 bunch fresh cilantro, chopped
- Tortilla chips
- finely grated Mozzarella cheese

Bring chicken (boneless and skinless) and broth to a boil. Once it comes to a boil, cover and turn down to a simmer for 45 min. Once chicken is cooked, chop into chunks and keep the broth off to the side in a bowl. In a large stock pot, sauté onion, red bell pepper and garlic in oil. Once onions are relatively clear add the Ro-Tel, black beans, Worcestershire sauce and seasonings. Add leftover chicken broth. Add green onions and a generous amount of cilantro. Cover and simmer for 30 min. (stir occasionally). Add chopped chicken, cover and simmer for another 30 min. (stir occasionally). Ladle soup into a bowl, top with cheese and stir in chips.

Recipe Favorites

Vegetables & Side Dishes

Helpful Hints

- When preparing a casserole, make an additional batch to freeze. It makes a great emergency meal when unexpected guests arrive. Just take the casserole from the freezer and bake it in the oven.
- To keep hot oil from splattering, sprinkle a little salt or flour in the pan before frying.
- Never overcook foods that are to be frozen. Foods will finish cooking when reheated. Don't refreeze cooked thawed foods.
- A few drops of lemon juice added to simmering rice will keep the grains separated.
- Green pepper may change the flavor of frozen casseroles. Clove, garlic, and pepper flavors get stronger when they are frozen, while sage, onion, and salt get milder.
- Don't freeze cooked egg whites; they become tough.
- For an easy no-mess side dish, grill vegetables along with your meat.
- When freezing foods, label each container with its contents and the date it was put into the freezer. Store at 0°. Always use frozen cooked foods within one to two months.
- Store dried pasta, rice (except brown rice), and whole grains in tightly covered containers in a cool, dry place. Always refrigerate brown rice, and refrigerate or freeze grains if they will not be used within five months.
- To dress up buttered, cooked vegetables, sprinkle them with toasted sesame seeds, toasted chopped nuts, canned french-fried onions, or slightly crushed seasoned croutons.
- Soufflé dishes are designed with straight sides to help your soufflé climb to magnificent heights. Ramekins are good for serving individual casseroles.
- A little vinegar or lemon juice added to potatoes before draining will make them extra white when mashed.
- To quickly bake potatoes, place them in boiling water for 10 to 15 minutes. Pierce their skins with a fork and bake in a preheated oven.
- To avoid toughened beans or corn, add salt midway through cooking.

VEGETABLES & SIDE DISHES

VEGETABLES & CASSEROLES

3 BEAN CASSEROLE

Shaunna Smith
PTHS Teacher

2 lbs. ground beef
1 onion, chopped
1 lg. can Bush's baked beans
1 can lima beans
2 cans kidney beans
1 green pepper, chopped
1 14 oz. ketchup
1 T. vinegar
1 T. brown sugar

Brown ground beef with the chopped onion, drain. In a crock-pot, combine the ground beef, baked beans, lima beans, kidney beans, green pepper, ketchup, vinegar and brown sugar. Stir well. Turn crock-pot on low for several hours.

ALMOND BAKED GREEN BEANS

Earl Seat
Whistle Stop

3 cans green beans
4 T. butter
4 T. flour
½ tsp. dry mustard
1 tsp. salt
1½ c. milk
½ c. cheese whiz
Parmesan cheese
paprika
slivered almonds

Melt butter add flour mustard and salt. Cook on low heat. Add milk and cheese whiz and cook until smooth. Add green beans and pour into buttered casserole dish. Sprinkle with Parmesan cheese, paprika, and almonds. Bake at 350° for 20 minutes.

ASPARAGUS & HASH BROWN FRITTATA

La Vona Welch
School Custodian

2 cloves minced garlic
½ bag asparagus
2 c. frozen hash browns
6 eggs
3 T. milk
½ tsp. salt
¼ tsp. pepper
2 T. olive oil

(continued)

Sauté in skillet, garlic, asparagus and hash browns. In a bowl beat eggs, milk, salt and pepper. Add to skillet. Reduce heat to low and cover. Cook for 10 minutes or until eggs are firm. Top with ½ c. shredded Parmesan cheese and cook until cheese is melted. Cut into wedges and serve.

BEST BAKED BEANS

Nancy Dobbs
P.T. Elem. Secretary

4 (15-oz.) cans pork-n-beans
1 lb. sausage (browned & drained)
3 - 4 strips bacon (cooked & crumbled)
1 c. honey
1 c. BBQ sauce
⅓ c. onion (minced onion)
1 T. liquid smoke
1 T. Worcestershire Sauce

Combine all ingredients. Pour into a 9 x 13" baking dish. Bake at 350° for 1 hour.

BETTER HASH BROWN CASSEROLE

Penni Deaver
First Grade Teacher

¼ c. melted butter
30 oz. shredded hash browns
1 can cream of mushroom soup
1 lg. container Borden French onion dip
¼ c. milk
2 c. shredded cheese
1½ c. corn flakes

Spray 9 x 13" baking dish, with non-stick cooking oil. Microwave hash browns alone in bowl for 10 to 15 min. Stir in soup, dip, milk and cheese. Pour into greased baking dish. Top with cornflakes. Pour on butter and bake at 375° for 45 minutes.

BROCCOLI & RICE

Mindy (Wolfe) Waren
Class of 1998

3 T. oil
½ c. chopped onion
1 can cream of mushroom soup
2 c. cooked rice
1 pkg. frozen broccoli, chopped
Velveeta Cheese (cubed)

Cook celery, onion and broccoli in oil until tender, add to rice and cheese. Add soup and salt. Bake 350° for 15 minutes.

BROCCOLI CASSEROLE

Susan Holman
Class of 2006

⅔ c. onions, chopped	**1 can cream of mushroom soup**
⅔ c. celery, chopped	**2 c. cooked rice**
½ stick butter	**2 pkg. frozen broccoli**

Cook rice according to directions on box. Chop onions and celery. Mix all ingredients in a crock pot and put on high. Cook overnight.

CHEDDAR BAKED POTATO SLICES

William Holmes
Class of 2005

1 can (10¾ oz.) cream of mushroom soup	**4 med. baking potatoes, sliced (4 c.)**
½ tsp. paprika	**1 c. shredded cheddar cheese**
½ tsp. pepper	

In a small bowl, combine soup, paprika and pepper. In a greased 2 qt. oblong baking dish arrange potatoes in overlapping rows. Sprinkle with cheese; spoon soup mixture over cheese. Cover with foil; bake at 400° for 45 min. uncover; bake 10 min. more or until potatoes are fork-tender.

CHEESY CARROTS

Tammy Anderson
Whistlestop

2 lbs. baby carrots	**1 box stove top stuffing**
1 lb. Velveeta cheese	

Melt butter and Velveeta in microwave. Place carrots in casserole dish. Pour cheese mixture over carrots. Sprinkle with stuffing mix. Bake at 350° for approximately 20 minutes.

COMPANY POTATOES

Lara Hale
Class of 2006

32 oz. bag Ore-Ida Hash Browns	**1 can cream of chicken soup**
1 c. melted margarine	**10 oz. Velveeta Cheese, cubed small**
1 tsp. salt	**1 c. sour cream**
¼ tsp. pepper	**2 c. crushed corn flakes**
1 c. chopped onions	

(continued)

Preheat oven to 350° Combine all ingredients except cornflakes and place in a greased casserole dish. Top with 2 c. crushed corn flakes and ¼ c. melted margarine. Bake 350° for 1 hour.

CORN BAKE

Allison Robinson
PTHS Engish Teacher

1 box jiffy corn bread mix
1 can regular corn
1 can creamed corn
3 eggs
1 stick margarine
8 oz. sour cream
salt & pepper to taste

Mix all together, pour into a greased 9 x 13" casserole dish. Bake 350° for 1 hour. Great served with any type of meat.

CORN CASSEROLE

Ashley Russell
Class of 2005

1 (15¼ oz.) can whole kernel corn
1 (14¾-oz.) can cream style corn
1 (8-oz.) carton sour cream
½ c. butter, melted
1 egg, slightly beaten
1 (8½ oz.) pkg. corn muffin mix

Preheat oven to 350°. Lightly coat 2 qt. square baking dish with nonstick cooking spray; set aside. In large bowl stir together undrained whole kernel corn, undrained cream style corn, sour cream, butter and egg. Stir in muffin mix just until moistened. Spread in prepared dish. Bake for 60 to 70 min. or until a knife inserted in center comes out clean. Serves 8.

DIRTY RICE CASSEROLE

Cindy Frame

1 stick margarine or butter
1 c. white rice
1 lg. onion, chopped
4 beef bouillon cubes
4 c. boiling water
½ c. green pepper, chopped
1 can cream of mushroom soup

Dissolve bouillon in boiling water. Melt margarine or butter in a skillet and add rice and opinion. When browned, remove from heat and add pepper, bouillon and mushroom soup. Pour into a deep baking dish and bake 45 min. at 350°.

GOURMET POTATOES

Robert Rodgers
Class of 2005

6 med. potatoes	**1 tsp. salt**
2 c. shredded cheddar cheese	**¼ tsp. pepper**
¼ c. butter	**2 T. butter**
1½ c. sour cream	**paprika**
⅓ c. onion, chopped (optional)	

Cook potatoes in skins. Peel, slice and quarter. In a saucepan over low heat, combine cheese and ¼ c. butter. Stir until almost melted. Remove from heat and blend in sour cream, onion, salt and pepper. Fold in potatoes and turn into greased casserole dish. Dot with butter and paprika. Bake 350° for 30 minutes.

GREEN BEAN CASSEROLE

Janette Sagersa
Gifts from the Heart

2 - 14 oz. cans French style green beans	**1 med. can Frenches French fried onions**
1 can cream of mushroom soup	**salt & pepper to taste**

Drain green beans. Mix green beans and mushroom soup together in a glass 9 x 13" (medium casserole dish). Put French fried onions generously around edges on top of the casserole. Bake at 350° for 35 to 45 min. Depending on oven.

GREEN BEAN CASSEROLE

Colt McKnight
Class of 2006

2 - 1 lb. cans green beans (drained)	**⅛ tsp. black pepper**
1 tsp. salt	**2 T. dried pimentos**
¾ c. milk	**1 jar bacon flavored cheese**
1 can cream of mushroom soup	**1 can fried dry onions**

Combine milk, soup, pepper; Pour over beans. Add ½ can of fried onions, pour into 1½ quart casserole dish. Bake at 350° for 20 min. Garnish with cheese and pimentos. Pour the rest of the fried onions on top - Bake 5 minutes longer.

GRILLED POTATOES

Matt Edens
Class of 2005

2 c. peeled, cubed potatoes	**½ tsp. salt**
1 c. chopped onions	**⅛ tsp. pepper**
1 c. thinly sliced carrots	**2 T. butter or margarine**
½ c. diagonally sliced celery	**8 slices bacon, cut into 2" pieces, crisply cooked**
2 T. water	

Prepare grill. In a 3 qt. microwave-safe casserole dish, combine potatoes, onions, carrots, celery and water. Cover with microwave-safe plastic wrap. Microwave on high for 5 - 6 min. or until vegetables are hot and just begin to cook, stirring once during cooking. Drain. Stir in salt and pepper. Place potato mixture on a 18 x 18" square of heavy-duty foil. Top with bacon and dot with margarine. Wrap securely with double fold seal. Immediately place on grill 4" to 6" from med. to high coals. Cook 25 to 30 min or until vegetable are tender. 8 servings.

HOME SCALLOPED POTATOES

Glennyce Davis

3 to 8 potatoes	**1 lb. pkg. Velveeta cheese**
1 can cream of celery soup	**1 stick butter**
1 can cream of mushroom soup	**bacon bits**

Mix soups, spray large casserole dish then layer sliced potatoes, soup mix, Velveeta cheese and sprinkle with bacon bits and slices of butter. Repeat layers to fill dish making sure that the top potatoes are well covered. Cover and bake 375° until potatoes are tender, approximately 45 min. Uncover and increase temperature to 400° to brown the top.

HOMEMADE NOODLES

Joe Hrencher
PT Elementary Principal

3 egg yolks	**1 tsp. salt**
1 whole egg	**2 c. flour**
2 T. cold water	

Beat yolks and egg well. Beat in water and salt. Measure flour by dip-level - pour method or by sifting. Stir in flour with spoon. Divide into 3 parts. Roll each piece as thin as possible on lightly floured board. Place between 2 towels until dough is partially dry. Roll up as a jelly roll. With a thin sharp knife cut into strips of desired width. Shake strips and allow

(continued)

to dry before using or store in a covered glass jar. Cook in generous amounts of boiling salted water.

HOPPIN' JOHN

Wil Skeen
Class of 2005

½ c. rice	**½ tsp. salt (for the rice water)**
16 oz. can black-eyed peas	**¼ tsp. pepper**
2 green onions	**½ tsp. salt**
¼ lb. bacon	

Bring 1 c. water and ½ tsp. salt to a boil. Add rice, cover and simmer until tender, about 25 min. Meanwhile, drain and rinse peas. Slice onions. In a large frying pan, cook bacon until crisp. Drain and crumble bacon. Pour off all but 2 T. fat. Put the cooked rice, peas, onions, ½ tsp. salt and ¼ tsp. pepper into the pan and heat through, 2 to 3 minutes. Stir in bacon and serve.

KAT'S FAVORITE CASSEROLE

Kat Sever
Class of 2005

1 c. French green beans	**½ c. chopped onion**
1 c. corn	**1 stick butter or margarine**
1 c. cream of celery soup	**1 roll Ritz crackers**
½ c. grated cheese	**1 c. sour cream**

Mix sour cream, soup, onions, cheese. Layer soup mixture with beans (drained) and corn (drained) in a casserole dish. Bake 350° for 30 minutes. TOPPING: melt butter. Crumble crackers in butter. Put on top. Bake again 15 to 20 min. until brown and crisp.

MACARONI & CHEESE WITH HOT DOGS

Brandon Vierling
Class of 2005

1 box Kraft Macaroni & Cheese	**butter**
2 - 3 hot dogs	**milk**

Make macaroni and cheese according to the directions on the box, you have to put butter and milk in it after its cooked. While the macaroni is cooking, cut up 2 or 3 hot dogs and add to the boiling macaroni.

MEXICAN RICE

Sherry Chandler
Class of 1976
Mitch Chandler's Mom

1½ c. instant rice
2 cans chicken broth
1 chopped onion
1 can Ro-Tel tomatoes
1 can sliced olives
1 can diced tomatoes (if desired)
salt & pepper to taste

Bake at 350° oven until rice is tender and liquid is absorbed. May also add a can of mushrooms if desired.

MONTEREY SPAGHETTI

Kasi Gordon
Class of 2006

1 pkg. spaghetti
1 c. sour cream
¼ tsp. garlic powder
1 egg
¼ c. grated Parmesan cheese
2 c. shredded Monterey jack cheese
1 can French fried onions
1 pkg. frozen, chopped spinach, thawed & drained

Cook spaghetti. Meanwhile, in a medium bowl, beat egg. Add sour cream, Parmesan and garlic. Drain spaghetti; add to egg mixture with Monterey jack cheese, spinach and half the onions. Pour into greased casserole. Sprinkle remaining onions on top. Cover and bake at 350° or until onions are golden brown.

NEW ORLEANS POTATOES

Paul Wilson
Class of 2005

6 or 8 med. potatoes
8 oz. shredded cheese
1 tsp. salt
¼ tsp. pepper
1 (8-oz.) sour cream
½ c. chopped green onions
½ c. margarine
TOPPING:
1 lb. bacon
8 oz. shredded cheese

Boil potatoes in skin till done. Let cool and then shred on large grate on grader. Melt butter and stir into potatoes, add shredded cheese. Stir in the rest of ingredients. Put in greased 9 x 13" baking dish. Dot with margarine. Top with bacon and cheese. Bake at 350° for 30 minutes.

NICARAGUAN CASSEROLE

Danna Littau
4th Grade Teacher

1 (8-oz.) pkg. egg noodles
½ pt. sour cream
1 lg. can tomato soup
1 tsp. salt
1 tsp. garlic salt
¾ c. cheddar cheese, grated
1 lb. hamburger
1 (3-oz.) pkg. cream cheese
1 sm. can tomato sauce
1 sm. onion, (chopped finely)

Brown meat and drain. Add soup, sauce, salt and garlic salt; cook slowly. Prepare noodles according to directions on package. Combine sour cream, cream cheese, ½ c. of the cheddar cheese and onions. Place layers of noodles, meat mixture, cream cheese mixture. Repeat until all ingredients are used. Bake at 300° for 45 min. Top with remaining cheddar cheese.

POTATO CASSEROLE

Teresa Parks
7th Grade Math Teacher

1 lg. pkg. frozen hash brown pot. (chunks)
1 med. - lg. container sour cream
1 can cream of potato soup
1 can cream of celery soup
1 stick butter or margarine
saltine crackers

Mix frozen hash browns, sour cream and 2 cans of soup (cream of mushroom may be substituted for one of the other types of soup). Place in ungreased 13 x 9" baking dish. Crumble several crackers over hash brown mixture, pour melted stick of butter over the crumbs. Bake 1 hour at 350°.

RANCH ROASTED POTATOES

Michael McNamer
Class of 2005

1 packet Hidden Valley Ranch Dressing mix
2 lb. small red potatoes, quartered
¼ c. vegetable oil

Place potatoes in plastic bag and add oil. Toss to coat. Add dressing mix and toss again until coated. Bake on ungreased baking pan at 450° for 35 min. Yields: 4 to 6 servings.

SINKERS

Tracie Brown
Jim Brown Class of 1987

5 med. potatoes	**1 T. garlic salt**
1 egg	**1⅓ c. flour**
1 stick butter	**6 qt. boiling water**
1 lg. onion, chopped	

Grate potatoes very fine or use a food processor - strain well with cheesecloth. Mix eggs and ⅓ c. flour at a time until dough is fairly thick. Place by tsp. into boiling water. Cook a few first to see if the consistency is right, if not add more flour. After all dumplings are cooked strain and set aside. In a saucepan melt butter, sauté onion in butter, add garlic salt then dumplings and serve.

SQUASH CASSEROLE

Virginia (Hall) King
Class of 1944

several fresh yellow squash, sliced	**1 can chopped green chilies (drained)**
1 c. chopped onions	**1 can chopped water chestnuts (drained)**
3 stalks chopped celery	**grated cheese**
butter, salt & pepper to taste	**bread crumbs**
1 can cream of mushroom soup	

Boil sliced yellow squash, onions and celery, until soft. Drain liquid. Add butter, salt and pepper to taste. - Mash. Add cream of mushroom soup, green chilies, water chestnuts. Put in casserole dish. Top with grated cheese and bread crumbs. Bake 350° for 1 hour.

SQUASH CASSEROLE

Rae Allen
Parent / Volunteer

3 c. cooked squash	**¾ c. milk**
1 c. onion (chopped)	**1 box croutons**
2 eggs (beaten)	**1 c. grated cheese**
½ c. mayonnaise	**1 pkg. dry ranch dressing mix**

Mix all ingredients. Pour into a lightly greased casserole dish. Bake 350° until lightly browned, and a toothpick inserted into the center comes out clean.

SQUASH CASSEROLE

Mo Wassell
Faith Wassell's Mom

1 sm. jar cheese whiz
1 sm. can green chilies
2 eggs, beaten till frothy
1 bag frozen yellow squash, thawed, drained

Preheat oven 325°. Spread jar of cheese whiz in bottom of baking dish. Arrange 2 layers of squash. Spread layer of chilies. Pour eggs over top. Bake 45 min., allow to set for 5 - 10 min. Before serving. Can be doubled, but increase baking time to 1¼ hour.

SWEET POTATO CASSEROLE

Janetta Kelly

2 c. mashed sweet potatoes
½ tsp. vanilla
1 egg (beaten)
½ c. sugar

Mix the above ingredients in a large bowl. Pour into greased small casserole dish. TOPPING: ½ c. brown sugar, ¼ c. flour, 3 T. margarine, ½ c. chopped pecans. Crumble all of these together and sprinkle on top of sweet potato mixture. Bake at 350° for 30 minutes.

SWEET POTATO CASSEROLE WITH MARSHMALLOWS

Cindy Frame

6 c. mashed sweet potatoes (prepared without milk or butter)
1 c. milk
6 T. butter or margarine, soft
½ c. packed brown sugar
1 egg
1½ tsp. ground cinnamon
1½ tsp. vanilla
¾ tsp. ground allspice
½ tsp. salt
¼ tsp. ground nutmeg
18 lg. marshmallows

In a lg. mixing bowl, beat the sweet potatoes, milk, butter, brown sugar, egg, cinnamon, vanilla, allspice, salt and nutmeg until smooth. Transfer to a greased shallow 2½ qt. baking dish. Bake uncovered at 325° for 40 - 45 min. or until heated through. Top with marshmallows and bake 5 - 10 minutes longer until marshmallows begin to puff and brown. Yield: 10 - 12 servings.

TWICE-BAKED POTATOES

Casey Perry
Class of 2005

Whole -cooked potatoes (in skin)	**shredded cheese**
sour cream	**butter**
salt and pepper	**bacon bits**

Cut cold, baked potatoes in half, scoop out potato insides and set skins on a lightly greased cookie sheet. In a lg. bowl mix potato insides, butter, sour cream, salt and pepper. Mash really good. Scoop the mixture into the potato skin halves, top with shredded cheese and bacon bits. 350° for about 15 minutes or until thoroughly heated.

Recipe Favorites

Main Dishes

Helpful Hints

- Use little oil when preparing sauces and marinades for red meats. Fat from the meat will render out during cooking and will provide plenty of flavor. Certain meats, like ribs, pot roast, sausage, and others, can be parboiled before grilling to reduce the fat content.

- When shopping for red meats, buy the leanest cuts you can find. Fat will show up as an opaque white coating or can also run through the meat fibers, as marbling. Although most of the fat (the white coating) can be trimmed away, there isn't much that can be done about the marbling. Stay away from well-marbled cuts of meat.

- Home from work late with no time for marinating meat? Pound meat lightly with a mallet or rolling pin, pierce with a fork, sprinkle lightly with meat tenderizer, and add marinade. Refrigerate for about 20 minutes, and you'll have succulent, tender meat.

- Marinating is a cinch if you use a plastic bag. The meat stays in the marinade and it's easy to turn and rearrange. Cleanup is easy; just toss the bag.

- It's easier to thinly slice meat if it's partially frozen.

- Tomatoes added to roasts will help to naturally tenderize them. Tomatoes contain an acid that works well to break down meats.

- Whenever possible, cut meats across the grain; they will be easier to eat and have a better appearance.

- When frying meat, sprinkle paprika over it to turn it golden brown.

- Thaw all meats in the refrigerator for maximum safety.

- Refrigerate poultry promptly after purchasing. Keep it in the coldest section of your refrigerator for up to two days. Freeze poultry for longer storage. Never leave poultry at room temperature for more than two hours.

- If you're microwaving skinned chicken, cover the baking dish with vented clear plastic wrap to keep the chicken moist.

- Lemon juice rubbed on fish before cooking will enhance the flavor and help maintain a good color.

- Scaling a fish is easier if vinegar is rubbed on the scales first.

MAIN DISHES

BREAKFAST DISHES

BREAKFAST CASSEROLE

Sandy Minshall
Superintendent's Office
Perkins-Tryon Schools

1 doz. eggs
1 - 1½ lbs. hot sausage
1 can green chilies (whole)
2 c. shredded cheese
½ c. milk

Beat eggs and milk together. Fry and drain sausage. Slice green chilies and remove seeds. Place sausage in bottom of 9 x 12" baking dish. Pour egg mixture over sausage. Layer green chilies on top and cover with cheese (you can use cheddar, or use a mixture of cheddar and Monterey Jack), Bake at 350° for approximately 45 min. Best prepared the night before and placed in the refrigerator for 8 - 12 hours.

BREAKFAST CASSEROLE

Becky (Thomas) Reedy
Class of 1998

12 eggs, slightly beaten
9 slices bread, cubed
1 lb. sausage, cooked, drained, crumbled
2½ to 3 c. milk
1½ tsp. salt
1½ tsp. dry mustard
10 - 12 oz. cheddar cheese, grated

Mix together. Pour into a oil-sprayed 9 x 13" glass baking dish. Let set in fridge overnight. Bake at 350° for 35 to 40 minutes. Serve warm.

BRUNCH FOR A BUNCH

Jean Kimmel
Model Tee

1 lb. sausage
½ tsp. salt and pepper
3 c. shredded cheese
3 c. frozen hash browns, thawed
2 c. milk
8 eggs, beaten

(continued)

Cook sausage until browned, then drain. Place hash browns in lightly greased 13 x 9" pan. Sprinkle with salt and pepper. Place sausage on top of hash browns and then cheese. Combine eggs and milk, beating well. Pour over top. Bake at 350° for about 50 min. Yields 8 to 10 servings. (You can also add, mushrooms, green peppers, green chilies or anything else you would like on top of hash browns before you add the sausage.)

FRIED FRENCH TOAST

Brittany Harris
Class of 2006

bread	**powdered sugar**
eggs	**cinnamon**
oil (for deep fryer)	**syrup**

Heat deep fryer up to 400°. Have clean vegetable oil in fryer. Whisk eggs in bowl, tear bread slices into halves. and dip into the beat eggs. Place about 3 of the halves into the deep fryer for about 2 minutes on each side. (they float) remove from oil with tongs and place onto paper towels to remove the grease. Put on plate and sift combined sugar and cinnamon on top. Serve with syrup.

HARLAN'S SPECIALTY

Virginia (Hall) King
Class of 1944

1 lb. Jimmy Dean Sage Sausage	**1 c. onion, diced**
1 pkg. dry onion soup mix	**1 (15 oz) can tomato juice**
2 c. potatoes, diced	**1½ c. water**
1 c. celery, diced	

Roll out sausage into small meatballs. Brown. Add tomato juice, water, onion soup mix and vegetables. Simmer until done, approximately 30 min.

HONEY BUNCHES OF OATS

Zane Kennedy
Class of 2005

2 c. Bunches of Oats cereal	**bowl and spoon**
2 c. milk (any kind)	

(continued)

You take the bowl and place it on the table. Pour the cereal in the bowl, then take the milk and pour into the bowl on top of the cereal. Then take the spoon and push on the cereal to make sure that none of it falls out, when all of the cereal is soaked in cold milk. (fruit such as strawberries, bananas or blueberries may be added).

KEN KARNER'S GERMAN THIN PANCAKES

Janet Karner
PTHS Teacher

¾ c. flour
1 c. milk
3 eggs, well beaten
¼ c. melted butter
¼ tsp. salt

Beat all ingredients together. Heat skillet and melt butter to coat skillet, pour batter onto skillet, bake pancakes on both sides. Serve pancakes with melted butter and sugar.*This was one of Ken's favorite things to eat and make for our kids on Sunday mornings. He would always joke about how even if we were broke we could always have thin pancakes.

MOTHER'S BISCUITS & GRAVY

Tina Swafford
Payne County Bank

BISCUITS
2 c. flour
½ tsp. salt
4 tsp. baking powder
2 T. shortening
¾ c. milk

MILK GRAVY
salt & pepper to taste
4 T. pan drippings (bacon or sausage)
4 T. flour
2 c. milk

BISCUITS: Sift dry ingredients; rub in the shortening as lightly as possible with fingers until just blended. Have milk as cold as possible, mix with flour to form a soft dough. Turn out onto a well floured board; pat to ¾" thick. Cut into rounds; put on a baking pan, being sure they do not touch. Bake at 425° for 12 to 14 minutes. MILK GRAVY: Save 4 T. of pan drippings (of sausage or bacon) and place over low heat. Stir in 4 T. of flour and continue stirring until smooth and bubbly. Add 2 cups milk and stir until thickened. Salt and pepper to taste and serve piping hot.

OMELET

Brandon Sharp

2 eggs	**garlic salt to taste**
1 slice ham	**pepper to taste**
cheese (shredded)	**picante sauce**

Mix the eggs in a bowl and beat. Add salt, pepper and garlic salt, put in a frying pan and top with cheese and ham, cook then fold over and finish cooking. Put it on a plate and put picante sauce on top with a few sprinkles of cheese.

CHICKEN

BACON-WRAPPED CHICKEN

Deana Folden
Comfort Comfort

2 T. chive and onion cream cheese- (softened and divided)	**2 boneless, skinless chicken breasts- (flattened to ½" thickness)**
2 T. chilled butter, divided	**2 slices bacon**

Spread cream cheese over each chicken breast, top with salt and pepper and 1 T. butter. Roll up and wrap with 1 slice of bacon using a toothpick to secure. Place seam-side down and bake at 400° for 35 to 40 min. or until juices run clear when pierced. Makes 2 servings.

CHICKEN & NOODLES

Linda Bowyer
Class of 1973

1 whole chicken	**2 c. flour**
carrots, cut in pieces	**1 chicken bouillon cube, crushed**
celery, chopped	**poultry seasoning**
garlic, chopped	**¼ tsp. garlic powder**
onion, chopped	**½ tsp. onion powder**
4 or 5 chicken bouillon cubes	**2 eggs**
salt & pepper to taste	
NOODLES:	

In a large pot boil chicken, carrots, celery, garlic, onion, add 4 to 5 bouillon cubes and clove. Cover with water - cook until chicken is done.

(continued)

Debone chicken - set aside. Boil noodles or rice. Add chicken. NOODLES: Roll out dough thin, cut in strips, let dry awhile, then add to boiling broth. Salt and pepper to taste.

CHICKEN & NOODLES

Sandy Hodges
1st Grade Teacher (Retired)
1980 - 1999

4 Chicken Breasts, Boneless, skinless
1 can Swanson's chicken broth
1 pkg. dry egg noodles or Reames frozen noodles
1 can cream of celery soup
1 can cream of chicken soup
salt & pepper to taste
celery salt, garlic salt to taste

Boil 4 boneless, skinless chicken breasts until tender. Drain chicken broth and add 1 can Swanson's chicken broth. Cook noodles (dry egg noodles, or Reames frozen noodles) in broth - season with salt, pepper, celery salt, garlic salt. When noodles are done, add chopped chicken and 1 can cream of celery soup and 1 can of cream of chicken soup.

CHICKEN & RICE

Suzette Barta
P-T School Board

1 chicken, cooked and de-boned
½ stick margarine
1 can cream of chicken soup
1 can cream of mushroom soup
1 c. 3 minute rice
1 pkg. frozen green vegetable (broccoli)

Stew meaty pieces of one chicken. Melt ½ stick margarine in casserole dish. Add 1 can of chicken soup and 1 can cream of mushroom soup plus 1 cup 3 minute rice. Place 1 pkg. frozen green vegetable (broccoli) on top of soup and rice mixture and lastly place boned chicken on top. Place in 325° oven for 1 hour.

CHICKEN CASSEROLE

Linda Holbrook
Class of 1968

2 whole fryer chickens
1 pkg. stove-top stuffing
1 can cream of celery soup
1 can cream of chicken soup
1 can cream of mushroom soup

(continued)

Boil chicken, debone and cut into bite-size chunks. Heat soups together and pour into 9 x 13" casserole dish. Then layer chicken on top. Sprinkle dressing and seasoning over chicken. Heat 2½ cups chicken broth with 1 stick margarine. Pour over dressing. Bake 350° for 30 minutes.

CHICKEN CASSEROLE

Marilyn Arthur
PT Intermediate Secretary
Class of 1972

- **1 can chicken (lg. Hormel)**
- **1 can cream of chicken soup**
- **1 can chicken & rice soup**
- **1 sm. can milnot**
- **¾ can chow mein noodles**
- **1 sm. bag grated cheddar cheese**

Add all ingredients and mix (except cheese). Pour in a 9 x 13" cake pan. Sprinkle cheddar cheese on top. Bake 375° until done (around 20 to 30 minutes).

CHICKEN CASSEROLE

Joshua Morris
Perkins Ins. Agency, Inc.
Class of 1996

- **4 c. chicken, cooked & cubed**
- **2 c. macaroni shells - raw**
- **2 c. Velveeta cheese, cubed**
- **1 onion, chopped**
- **2 cans cream of mushroom soup**
- **2 c. chicken broth**
- **1 c. milk**

Mix and put in a 9 x 13" baking dish. Refrigerate overnight. Set out of refrigerator 1 hr. before baking. Bake 1 hr. at 325° uncovered.

CHICKEN DINNER - (ONE PAN)

Rae Allen
Alex Allen's Mom

- **1 pkg. Lipton onion soup (dry)**
- **1 stick butter or margarine**
- **1 can cream of mushroom soup**
- **1 can cream of chicken soup**
- **2 c. rice**
- **1 lg. pkg. chicken breasts or thighs**

Melt 1 stick butter in casserole pan. Mix 2 c. of rice with soup and water. Pour into pan. Lay (skinless) chicken on top of rice and sprinkle with Lipton onion soup. Cover with foil and bake at 350° for 2 hrs.

CHICKEN ENCHILADA CASSEROLE

Diane Bridenstine
Stillwater Mill
Pecos Bridenstine class of 1978

1 c. chopped onions
½ c. chopped green pepper
2 T. butter or margarine
2 c. cooked, chopped chicken
1 (4-oz.) can green chili peppers, rinsed
3 T. butter or margarine
¼ c. all-purpose flour
1 tsp. ground coriander seed
¾ tsp. salt
2½ c. chicken broth
1 c. sour cream
1½ c. shredded Monterey Jack cheese
12 6" tortillas

In a large saucepan cook onion and green pepper in the 2 T. butter or margarine until tender. Combine onion mixture in a bowl with chopped chicken and green chili peppers (rinsed, seeded, and chopped); set aside. SAUCE: In the same pan melt 3 T. butter or margarine. Stir in flour, coriander and salt. Stir in chicken broth all at once; cook and stir till thickened and bubbly. Cook and stir 1 to 2 min. more. Remove from heat; stir in sour cream and ½ c. of the cheese. Stir ½ c. of the sauce into the chicken mixture. Dip each tortilla into remaining sauce to soften. fill each with about ¼ c. of the chicken mixture. Roll up. Arrange rolls in a 13 x 9 x 2" baking dish; pour remaining sauce over. Sprinkle with remaining cheese, Bake, uncovered in a 350° oven for about 25 min. or till bubbly. Serves 6.

CHICKEN ENCHILADAS

Pam Foutch
First Grade Teacher

2 cans chicken, cooked and shredded
10 flour tortillas
1 can cream of chicken soup
1 sm. carton sour cream
1 sm. can chopped green chilies
1 (8-oz.) pkg. grated cheddar cheese

Mix together soup and sour cream in a bowl. Pour a small amount of soup mixture in the bottom of a 13 x 9" pan. Prepare each tortilla by putting a small amount of chicken on each one, sprinkle with green chilies and then cheese. Roll up and put in the 13 x 9" pan, repeating until pan is full. Pour soup mixture over tortillas. Sprinkle with remaining cheese and bake at 350° for 30 minutes.

CHICKEN ENCHILADAS

Lori Olson
Whistle Stop

- 1 pkg. Chicken Breasts
- 1 med. onion, chopped
- 1 tsp. ground red pepper
- ½ c. oil
- 1 can enchilada sauce
- 1 (8 oz.) container sour cream
- 1 can cream of mushroom soup
- 1 packet four tortillas
- 1 pkg. shredded cheese

Cut chicken into chunks and chop onions. Cook chicken, onions and red pepper in oil until no longer pink. Mix sour cream and soup together. Spread half of sour cream mixture on bottom of 13 X 9-inch pan. Spread a spoonful of enchilada sauce on flour tortilla and a spoonful of chicken mixture and sprinkle a little cheese on top, roll and place on top of sour cream. Spread remaining sour cream mixture on top, sprinkle remaining cheese on top and bake at 350° for 20 min. or until cheese is melted. Top with jalapeños if desired.

CHICKEN ENCHILADAS

Kim Aleksivich
PTHS Secretary

- ½ c. chopped onion
- ½ c. chopped green pepper
- 1 T. chili powder (or more)
- 2 c. tomato sauce
- 2 T. oil
- ½ tsp. salt
- ¼ tsp. Tabasco sauce
- 2 c. shredded cheese
- 12 tortillas
- 3 - 4 chicken breasts, cooked & shredded

Sauté onion and pepper in oil - stir in spices and tomato sauce. Heat thoroughly. Mix chicken with enough sauce to make moist. Fry tortillas in oil for about 20 seconds, each side. Then drain. Roll tortillas with chicken and a little cheese. Place in casserole dish seam side down. Cover with sauce and then cheese. Bake uncovered 30 to 35 min.

CHICKEN POT PIE

Jenny McLendon

- 1 chicken, cooked & shredded
- 1¾ c. broth
- 1 can cream of chicken or celery soup
- 1 stick butter or margarine
- ¾ c. milk
- 1 can peas or mixed vegetables (drained)
- 1 c. flour (or more)

(continued)

Mix broth and soup together with chicken. Put in a casserole pan. Add peas. CRUST: Mix butter, milk and flour together. Pour on top of chicken mixture. Bake 350° for 40 minutes, until browned.

CITRUS BROILED CHICKEN

Larry Goodreau
Class of 2006

2/3 c. soy sauce
1/4 c. orange juice
2 T. lime juice
2 cloves garlic, pressed
4 boneless chicken breasts

Combine soy sauce, orange juice, lime juice and garlic. Pour mixture over chicken and marinate for 30 min. Turn chicken over at least once. Drain marinade and broil skin side down for 8 min. Turn-broil other side for 6 minutes or longer if chicken is pink in center.

COUNTRY CHICKEN SUPPER

Jenna Wilson
Class of 2005

3 chicken breasts, boneless & skinless
2 T. vegetable oil
1/2 c. chopped onion
1 (14 oz.) can French style green beans
1 (14 oz.) can chopped tomatoes
1 (14 oz.) can sliced carrots
1 lg. potato cut into 3/4" cubes
1 c. uncooked rice
1/2 tsp. salt
1/4 tsp. pepper
1 c. water
1/2 c. finely shredded cheddar cheese

Cut chicken into bite-size pieces. Heat oil in a lg. skillet over med. heat; add chicken and onion. Sauté for about 3 min. Add green beans, undrained tomatoes, carrots, potato, rice, salt and pepper to skillet; mix gently. Pour water over top of chicken mixture. Cook, covered over medium-low heat, stirring occasionally, for 20 min. or until potatoes and rice are tender. Sprinkle chicken mixture with cheddar cheese. Let stand covered, for 5 minutes. (For a southwestern flavor, substitute black beans for the green beans and corn for the carrots.)

CREAMY MUSHROOM CHICKEN

Beth Gammil
Class of 2007

6 boneless skinless chicken breasts
6 slices bacon
6 slices deli ham
8 oz. sour cream
1 can cream of mushroom soup

Grease bottom of a 9 x 13" glass baking dish with butter. Take chicken breasts, wrap with bacon. Place ham in glass baking dish. Place chicken breasts on top of ham slices. Mix sour cream and cream of mushroom soup; pour over chicken. Bake covered at 300° for 2 hours.

DAMON'S SWEET & SOUR CHICKEN

Damon Taylor
Class of 2005

½ c. packed brown sugar
1 T. cornstarch
⅓ c. red wine vinegar
⅓ c. homemade chicken broth - (chicken bouillon plus ⅓ c. water)
¼ c. finely chopped green pepper
2 T. chopped pimento
1 T. soy sauce
¼ tsp. garlic powder
¼ tsp. ground ginger
1 (frozen) pkg. popcorn chicken
minute rice

Make Sauce: Combine in a med. bowl, sugar, cornstarch, stir in vinegar and chicken broth, add remaining ingredients. Cook in microwave or on stove until thick and bubbly, stirring occasionally (keep an eye on it). Cook chicken according to directions on package. Cook rice according to directions on package. When everything is cooked. Put chicken on top of rice and top with sauce.

EZ TETRAZZINI

Julie Puls
7th Grade Language Teacher

3 cans chicken broth
1 pkg. spaghetti noodles
1 can mushrooms, sliced
1 can black olives, chopped
1 jar pimentos
1 can cream of mushroom soup
1 can cream of celery soup
1 jar cheese whiz
½ c. diced onions
½ c. diced green bell pepper
½ c. diced celery
2 cans chicken (like the tuna can size)
Parmesan cheese

(continued)

Boil spaghetti in chicken broth until broth is absorbed by spaghetti. Sauté pepper, onion and celery in butter. Mix all ingredients in lg. bowl (except Parmesan cheese). - It will probably be necessary to heat the cheese whiz in the microwave for about a minute before mixing with the other ingredients. Grease two casserole dishes. Spread mixture into dishes. Top with a thin layer of Parmesan. Bake at 350° for 30 to 45 minutes.

FAJITAS

Lisa Carey
Ele. Speech Pathologist

½ tsp. cumin
½ tsp. oregano
½ tsp. garlic
½ tsp. seasoning salt
½ tsp. hot sauce
2 T. vinegar
2 T. lemon juice
1 lb. thinly sliced chicken (or beef)

Mix ingredients. Marinate meat for at least 10 minutes. Cook in a hot skillet until brown. Serve with tortillas and desired toppings.

FANTASTIC CHICKEN

Max Rudd
Lost Creek Methodist Church

4-5 chicken breasts, boned
1 (8-oz.) jar apricot preserves
1 (1.25 oz) pkg. dry onion soup mix
1 (8-oz.) bottle Russian dressing

Place chicken breasts in 9 x 12" ovenproof dish. Combine remaining ingredients. Spoon over chicken. Bake covered at 350° for about 1 hr. Remove cover last 15 min. to brown. Yield: 4 servings.

GARLIC FRIED CHICKEN

Carla Axtell

2½ lb. frying chicken
1 c. sour cream
1 T. lemon juice
¼ tsp. Worcestershire sauce
1 clove garlic, grated
½ tsp. salt
¼ tsp. celery salt
¼ tsp. pepper
½ tsp. paprika

(continued)

Cut chicken into pieces. Mix ingredients together. Wipe pieces of chicken with damp cloth and dip/roll chicken in mixture. Put chicken into jar with tight cover. Let stand in fridge overnight. When ready to fry, drain, dredge with flour and fry in vegetable oil.

GERMAN CHICKEN IN WINE SAUCE

JoAnne Huss
(exchange student's recipe)

2 fresh chickens, cut up
salt & pepper
butter for sautéing
½ lb. mushrooms, sliced
1 glass pickled cocktail onions (or fresh sautéed)
1¼ white wine (cooking)
1¼ c. cream
flour (if desired)

Rub chicken pieces with salt and pepper. In skillet sauté well. Add mushrooms and cocktail onions (without liquid) and sauté. Add wine (Riesling, Silvaner or Muller-Thurgau are recommended, but cooking white wine works also.) and simmer for 30 min., covered. Remove chicken pieces, keeping them warm. Loosen stock from the bottom of the skillet and add cream. Thicken a little, if desired, with very little flour. Season well with wine, salt and pepper. Pour sauce over chicken pieces in a serving dish. Serve with noodles.

GRANDMA'S CHICKEN SPAGHETTI

Deanna Seat
Whistlestop

16 oz. long spaghetti noodles
1 c. celery, diced
2 green peppers, diced
1 can mushrooms, drained
3 lb. chicken, cooked & chunked
2½ - 3 qt. chicken broth
1 lg. onion, chopped
1 med. can pimentos
1 T. Worcestershire sauce
1 lb. Velveeta cheese, cubed

Cook spaghetti noodles in broth until nearly done; add celery, onion, peppers and cook until done. Remove from heat. Add mushrooms, chicken, pimentos, Worcestershire and Velveeta, stirring well until cheese melts. Pour into 9 x 13" and 9 x 9" baking dishes. Bake at 400° for 30 minutes.

GRANDMOTHER NILES CHICKEN & NOODLES

Jim Niles, CPA
Class of 1965

1 chicken	**2 eggs, slightly beaten**
NOODLES:	**2 c. flour**
½ T. salt	

NOODLES: - Mix and sift flour and salt. Add gradually to egg mixture until a stiff dough is formed. Knead a few minutes on floured board. Roll out very, very thick, sprinkle with flour. Cut with noodle cutter or (roll up and slice thin). Shake out. Can be dried or cooked immediately. CHICKEN: Boil a chicken until done. Remove chicken and de-bone. Have broth boiling before adding your noodles. Salt and pepper to taste.

GRILLED EGG & CHEESE SANDWICH

Tim Calhoun
Class of 2007

2 pieces bread	**1 slice cheese**
butter	**garlic salt**
1 egg	

Heat grill, put a little butter on it. Cook egg until well done, add 1 slice of cheese. Put butter on 1 side of each piece of bread. Put 1 piece butter side down on grill. Top with egg and cheese and the other slice of bread, butter side up. When the bottom piece is browned, turn sandwich over and brown top side.

HELEN'S SWISS BAKED CHICKEN

Helen Barker
P-T Teacher

4 boneless chicken breasts	**1 c. chicken flavored stuffing mix**
4 slices Swiss cheese	**½ stick butter (melted)**
1 can cream of chicken soup	
¼ c. milk	

Grease a 9 x 9" baking dish. Place chicken breasts in dish. Top each chicken breast with a slice of Swiss cheese. Mix soup and milk together and pour over the top. Sprinkle stuffing mix over soup mixture. Drizzle with melted butter. Bake uncovered 50 min. at 350°.

INEZ ASHMORE'S TETRAZZINI

Max Rudd
Lost Creek Church - Pastor

- 4 - 5 chicken breasts
- 1 T. butter
- 1 (10½-oz.) can cream of mushroom soup
- ½ c. water
- ½ c. grated cheese (sharp cheddar)
- ½ c. diced chicken, ham or turkey
- 2 T. chopped pimento
- 1 T. chopped parsley
- 1 (6-oz.) pkg. spaghetti, cooked & drained
- dash cooking sherry

In saucepan, cook onion in butter until tender. Blend in soup, water, cheese and sherry. Cook over low heat until cheese is melted, stirring often. Add meat, pimiento, parsley and spaghetti. Pour into covered, ovenproof dish. Heat at 300° for 10 min. Yield: 4 - 6 servings.

JENNY'S CHICKEN CASSEROLE

Jenny McLendon
Alex Allen's Grandma

- 1½ c. cooked, chopped chicken
- 2 - 3 hard-boiled eggs
- 1 can cream of chicken soup
- 1 c. chopped celery (optional)
- ¼ c. chopped onion
- ½ c. chopped pecans
- ½ tsp. salt
- ¼ tsp. pepper
- 1 T. lemon juice
- ½ c. mayonnaise
- ½ c. sour cream
- 2 c. crushed potato chips

Mix all ingredients except 1 c. potato chips. Pour into greased 2 qt. casserole dish. Sprinkle remaining crushed potato chips on top. Bake 450° for 15 to 20 minutes.

MEXICAN CHICKEN

Monta Lynn Brown
Payne County Bank
Class of 1970

- 1 bag crushed Doritos
- 2 c. chicken, cooked & cubed
- 3 c. chicken broth
- 1 can cream of mushroom soup
- 1 pkg. enchilada mix
- shredded cheese

Spray 9 x 13" pan with cooking spray. Line pan with crushed Doritos. Place cubed chicken on top of Doritos. Mix together enchilada mix, chicken broth, mushroom soup. Pour over chicken & Doritos. Top with shredded cheese. Bake 30 to 45 min. at 350°.

MEXICAN CHICKEN

Patty Moebius
P-T Schools Cook

- 1 lg. bag four cheese Doritos (crushed)
- 1 lg. can cream of chicken soup
- 1 can Ro-Tel tomatos
- 1 - 1½ lb. shredded cheese
- 2 lb. boneless, skinless, chicken breasts

Boil chicken, cool and cut into bite-sized pieces. Crush Doritos in the bag, then mix soup and Ro-Tel tomatoes, together in a mixing bowl. Begin layering in an 8 x 8" baking pan. Put a layer of Doritos then chicken, cover with soup mixture, top with cheese and repeat until the pan is full. Cover with foil and pop into a 350° oven for 15 to 20 minutes and hot and bubbly.

MEXICAN CHICKEN CASSEROLE

Inez Barnes

- 1 whole chicken
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 sm. can condensed milk
- 1 c. broth
- 7 tsp. jalapeño relish
- 1 med. onion, chopped
- 1 bag Fritos (crushed)

Boil chicken, debone and cut into bite size pieces. Mix together all ingredients. Add cut up chicken to soup mixture. In a 9 x 13 baking dish put crushed Fritos then top with chicken mixture. Add grated cheese. Bake in 350° for 1 hour.

MEXICAN CHICKEN CASSEROLE

Shaunna Smith
PTHS Teacher
Cheerleading Coach

- 4 med. boneless skinless chicken breasts
- 1 c. sour cream
- 1 sm. jar Pace picante sauce
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 med. onion, chopped
- 1 green pepper, chopped
- 1 pkg. tortillas
- 2 c. grated sharp cheddar cheese

Preheat oven 350° Bake chicken breasts for 30 - 45 min. In a large mixing bowl, combine sour cream, picante sauce, soups, onion, green pepper and 1 c. grated cheese. In a baking dish, line the bottom with tortillas. When the chicken is finished baking, cut into bite size pieces

(continued)

and stir into the mixture. Pour mixture into the baking dish. Layer the top with tortillas and the remaining grated cheese. Bake for 35 - 40 min. or until the cheese is bubbling and melted.

MEXICAN CHICKEN CASSEROLE

Debbie Flynn
2nd Grade Teacher

1 can cream of chicken soup
1 can cream of mushroom soup
1 can cream of celery soup
1 can chopped green chilies
1 med. chopped onion
½ lb. grated cheddar cheese
1 chicken, cooked shredded
corn tortillas cut into ¼'s

Mix everything together - except tortillas. Layer ending up with soup on top. Bake 30 minutes covered, 30 minutes uncovered at 350° in a 9 x 13" pan.

PARMESAN CHICKEN

Beth Turner
Class of 2006

½ bag unseasoned stuffing bread crumbs
½ average jar Parmesan cheese
salt & pepper to taste
1 jar spaghetti sauce
4 chicken breasts

Crush bread crumbs into almost a powder. Mix the crumbs and the Parmesan cheese, add salt and pepper. - Set Aside. Mix the eggs and milk in another bowl. Coat the chicken breast in the egg mixture then dip it in the bread crumb mixture. Place the breaded chicken in a baking dish (or cookie sheet). Cook in preheated oven at 350° for 45 minutes or until chicken is done. When done scoop a generous amount of spaghetti sauce on each chicken breasts, put back in oven for 5 minutes. Remove and top with Parmesan cheese.

PARMESAN CHICKEN

Katie Bale
Class of 2005

4 chicken breasts, boneless, skinless
1 med. or lg. jar Ragu spaghetti sauce
1 pkg. Parmesan cheese, shredded

(continued)

Place the chicken breasts into a casserole dish. Pour the sauce evenly across all of the chicken. Bake at 450° for 45 minutes or until chicken breaks away with a fork. Take out and rip chicken into smaller pieces and cover with the cheese. Put back in oven to melt cheese and brown it.

QUESADILLAS

Ethan Scism
Class of 2005

- **10 flour tortillas**
- **1 can pitted olives, drained**
- **1 c. shredded Monterey Jack cheese**
- **⅓ c. picante sauce or salsa**
- **¼ c. loosely packed cilantro**
- **diced cooked chicken**
- **chopped green pepper**
- **chopped green onions**
- **sliced mushrooms**

Preheat oven 425°. Place 1 tortillas flat on a baking stone or pizza pan. Spread ingredients on tortilla evenly. Top with another tortilla; pressing down firmly. Bake 8 to 10 min. or until top is lightly brown. Remove from oven and cool 5 min.

Variation: Tortillas may be grilled instead of put in the oven.

SOUR CREAM ENCHILADAS

Milton Davis
VP/GM Whistlestop
Class of 1988

- **5-6 chicken breasts**
- **½ c. grated cheddar or Monterey jack**
- **20 flour tortillas**
- **2 cans cream of chicken soup**
- **1 sm. can chopped green chilies**
- **1 c. sour cream**
- **grated cheese for garnishment**

Boil chicken breasts for 20 to 30 min., until done. Remove chicken from bones; chop and mix chicken with grated cheese. In skillet fry tortillas on both sides for a few seconds in a thin layer of oil, or heat with no oil. Fill tortillas with chicken mixture and roll. Mix soup, chilies and sour cream. Spread 3 T. of sauce mixture into bottom of greased 9 x 13" pan. Place rolled enchiladas in pan, pour remaining sauce on top. Sprinkle grated cheese on top. Bake at 350° for 25 to 30 minutes until cheese melts.

and stir into the mixture. Pour mixture into the baking dish. Layer the top with tortillas and the remaining grated cheese. Bake for 35 - 40 min. or until the cheese is bubbling and melted.

MEXICAN CHICKEN CASSEROLE

Debbie Flynn
2nd Grade Teacher

1 can cream of chicken soup	**1 med. chopped onion**
1 can cream of mushroom soup	**½ lb. grated cheddar cheese**
1 can cream of celery soup	**1 chicken, cooked shredded**
1 can chopped green chilies	**corn tortillas cut into ¼'s**

Mix everything together - except tortillas. Layer ending up with soup on top. Bake 30 minutes covered, 30 minutes uncovered at 350° in a 9 x 13" pan.

PARMESAN CHICKEN

Beth Turner
Class of 2006

½ bag unseasoned stuffing bread crumbs	**salt & pepper to taste**
½ average jar Parmesan cheese	**1 jar spaghetti sauce**
	4 chicken breasts

Crush bread crumbs into almost a powder. Mix the crumbs and the Parmesan cheese, add salt and pepper. - Set Aside. Mix the eggs and milk in another bowl. Coat the chicken breast in the egg mixture then dip it in the bread crumb mixture. Place the breaded chicken in a baking dish (or cookie sheet). Cook in preheated oven at 350° for 45 minutes or until chicken is done. When done scoop a generous amount of spaghetti sauce on each chicken breasts, put back in oven for 5 minutes. Remove and top with Parmesan cheese.

PARMESAN CHICKEN

Katie Bale
Class of 2005

4 chicken breasts, boneless, skinless	**1 pkg. Parmesan cheese, shredded**
1 med. or lg. jar Ragu spaghetti sauce	

(continued)

Place the chicken breasts into a casserole dish. Pour the sauce evenly across all of the chicken. Bake at 450° for 45 minutes or until chicken breaks away with a fork. Take out and rip chicken into smaller pieces and cover with the cheese. Put back in oven to melt cheese and brown it.

QUESADILLAS

Ethan Scism
Class of 2005

10 flour tortillas
1 can pitted olives, drained
1 c. shredded Monterey Jack cheese
⅓ c. picante sauce or salsa
¼ c. loosely packed cilantro
diced cooked chicken
chopped green pepper
chopped green onions
sliced mushrooms

Preheat oven 425°. Place 1 tortillas flat on a baking stone or pizza pan. Spread ingredients on tortilla evenly. Top with another tortilla; pressing down firmly. Bake 8 to 10 min. or until top is lightly brown. Remove from oven and cool 5 min.

Variation: Tortillas may be grilled instead of put in the oven.

SOUR CREAM ENCHILADAS

Milton Davis
VP/GM Whistlestop
Class of 1988

5-6 chicken breasts
½ c. grated cheddar or Monterey jack
20 flour tortillas
2 cans cream of chicken soup
1 sm. can chopped green chilies
1 c. sour cream
grated cheese for garnishment

Boil chicken breasts for 20 to 30 min., until done. Remove chicken from bones; chop and mix chicken with grated cheese. In skillet fry tortillas on both sides for a few seconds in a thin layer of oil, or heat with no oil. Fill tortillas with chicken mixture and roll. Mix soup, chilies and sour cream. Spread 3 T. of sauce mixture into bottom of greased 9 x 13" pan. Place rolled enchiladas in pan, pour remaining sauce on top. Sprinkle grated cheese on top. Bake at 350° for 25 to 30 minutes until cheese melts.

WHITE CHICKEN CHILI

Brent Niles
Class of 1994

- 2 (10 oz) can chicken broth
- 4 chicken breasts halves or (canned chicken)
- 1 clove minces garlic
- 1 c. chopped onion
- 2 cans shoe peg corn
- 8-oz. diced green chilies
- 1 tsp. ground cumin
- 2 (15 oz) cans great northern white beans (undrained)
- ¼ tsp. crushed basil
- ¼ tsp. ground oregano
- salt & pepper to taste

Cook chicken in broth with garlic and onions. Remove chicken to cool. Add all other ingredients to broth - cube chicken, put back in soup. Simmer 20 to 30 minutes. (Serve with crushed tostados and shredded Monterey jack cheese on the side or in bowl. Add hot sauce, if desired.

BEEF

ALEX'S BEEF STROGANOFF

Alex Allen
Class of 2005

- 1 (8-oz.) container sour cream
- 1 can cream of chicken soup
- ½ can milk
- 1 lb. hamburger meat
- 1 pkg. stroganoff noodles
- garlic salt & salt & pepper to taste
- 1 onion, chopped
- butter

Brown hamburger and onions in skillet (Drain). Add soup, milk and sour cream, cook. Add salt, pepper and garlic salt to taste. Cook noodles as directed on pkg. Drain, add butter and salt & pepper. Top with stroganoff meat mixture. Serve.

BBQ-SPICED GRILLED TENDERLOIN STEAK

Trevor Fry
Class of 2005

- 1 T. brown sugar
- 1 T. sweet paprika
- 1 tsp. dried mustard
- 1 tsp. ground allspice
- ¼ tsp. pepper
- 2 (6-oz.) tenderloin steaks

(continued)

Combine first 6 ingredients in a small bowl. Prepare barbeque grill on high. Rub spice mixture on both sides of steak. Grill to desired doneness - about 3 min. per side for medium rare. Serve hot.

BEEF AND BISCUITS

Rod Gordon

1 1/4 lb. lean ground beef
1/2 c. chopped onion
1/4 c. chopped green chilies pepper
1/8 tsp. chili powder
1/2 tsp. garlic powder
1/2 c. sour cream
1 egg, slightly beaten
1 1/2 c. grated Monterey Jack cheese
1 (10 oz) can refrigerated buttermilk biscuit dough

Preheat oven to 375°. In a large skillet, brown the ground beef, onion and green chile pepper; drain. Stir in tomato sauce, chili powder and garlic salt. Simmer while preparing the biscuits. Separate biscuit dough into 10 biscuit halves for the top layer. Remove meat mixture from heat and stir in 1/2 cut grated cheese (the remaining cheese will be used on the top), sour cream and egg; mix well. Spoon over bottom crust. Arrange remaining biscuit halves to form top crust, and sprinkle remaining cheese evenly over the top. Bake for 25 to 30 minutes, or until biscuits are a deep golden brown color.

BEEF ENCHILADAS

Whitney Alexander

1 lb. ground beef
2 (10 oz) cans Old El Paso enchilada sauce
1 1/2 c. shredded cheese
1 pkg. Old El Paso flour tortillas

Heat oven to 350°. Brown ground beef over med-high heat until thoroughly cooked; drain. Stir in 3/4 c. enchilada sauce and 1 c. cheese. Spoon enchilada filling onto tortillas; roll-up and place seam-side down in lightly greased 13 x 9 x 2" baking dish. Pour remaining enchilada sauce over top; sprinkle with remaining 1/2 c. cheese. Bake for 15 to 20 minutes. Makes 12 enchiladas

BRISKET

Chris Allen
Alex Allen's Dad

1 brisket
2 tsp. unseasoned meat tenderizer
½ tsp. celery salt
½ tsp. seasoned salt
½ tsp. garlic salt
¼ c. liquid smoke
¼ c. Worcestershire sauce
1 chopped onion

Sprinkle seasonings on both sides of meat, put in a big zip-lock baggie and pour liquid smoke and Worcestershire over top. Close and marinate in refrigerate, 6 to 10 hrs. (or overnight). Place brisket, juices and onion in foil. Place foil wrapped brisket in crockpot, cook on low for 8 to 10 hrs.

BRISKET - OKIE STYLE

Lu Calavan
P-T 2nd Grade Teacher

1½ tsp. salt
2 tsp. pepper
1 tsp. garlic salt
1 tsp. celery salt
1 tsp. onion salt
2 tsp. Worcestershire sauce
1 fat trimmed brisket

Mix together all ingredients and rub onto your fat trimmed brisket. Place in pan and cover with foil. Bake 225° for 8 hrs. SAUCE: ½ c. sugar, 1 c. BBQ sauce, 1 c. Russian dressing. Spread sauce on brisket and bake 30 more minutes.

BURRITOS

Brent Sadler
Class of 2005

1 bean burrito
1 cheese burrito
Pace Picante sauce

Buy burritos at Wal-Mart, put in the microwave for 3 to 4 minutes. - Serve covered with Pace picante sauce.

CAVATINI

Cameron Karner
Class of 2002

1 sm. pkg. twirled noodles, cooked
1 lb. browned ground beef
1 pkg. pepperoni, sliced
1 can mushrooms, sliced
1 bell pepper, diced
Mozzarella Cheese

Layer in large rectangle glass pan. Bake at 20 minutes until hot. (Microwave at 70% power) - Turn after 5 minutes.

CHEDDAR CHEESE PIE

Annie Buck
Class of 2007

9" baked pie shell
3 cups shredded cheddar cheese
1 tsp. minced onions
½ tsp. salt
½ tsp. dry mustard
½ tsp. Worcestershire sauce
3 eggs
6 med. tomatoes, peeled
salt & pepper

Bake pie shell - set aside. Heat cheese, onion, salt, mustard & Worcestershire sauce over low heat, stirring until cheese is melted. Remove from heat. In large bowl, beat eggs until foamy, gradually add cheese mixture; continue beating until smooth. Pour into prepared pie shell. Bake at 325° for 25 minutes or until filling is just set. Remove pie from oven. Cut tomatoes into thin slices. Form wreath around edges with tomatoes, sprinkle with salt and pepper. Bake 15 minutes longer.

CHILI

Penny Lee Axtell
Country Comfort Heating & Air

2 lb. hamburger meat
1 onion, diced
1 T. flour
1 T. sugar
1 pkg. chili seasoning
2 cans diced tomatoes
1 lg. can tomato juice
salt & pepper to taste

Brown hamburger, draining fat as it browns. After meat has cooked, add diced onion and salt and pepper. While meat is still in pan add - flour, sugar and chili seasoning. Stir until blended. Place meat, tomatoes and tomato juice in crock pot on high. Stir well. After evenly heated turn to low and simmer for several hours.

CHILI DOG

Brandon Williams
Class of 2006

buns
hot dog wieners (all beef)
mustard & ketchup
shredded cheese
chopped onions
1 can chili

Cook hot dog wieners on a grill. Heat up chili in a pot on the stove. Chop onions, shred cheese. Take grilled wieners, put them on a bun and cover with mustard & ketchup, chili, chopped onions and cheese.

CORNBREAD TACO BAKE

Ashley Nance
P-T Teacher

1 lb. ground beef
½ c. water
½ green pepper, chopped
12 oz. corn
shredded cheese
1 pkg. taco seasoning
1 pkg. Mexican cornbread
1 (8-oz.) can tomatoes sauce
1 can French fried onions

Preheat oven to 400°. Brown meat and drain fat. Stir in taco seasoning, water, corn, green pepper & tomato sauce. Pour into a 2 qt. casserole that has been sprayed with oil. Prepare cornbread according to directions on pkg. and add half of the onions. Spoon this around the edge of the casserole dish. Bake 20 min. Top with cheeses and remaining onions. Bake 2 - 3 more minutes.

CROCK-POT PEPPER STEAK

Judy Spillars
Kindergarten Teacher
Class of 1965

1½ - 2 lb. round steak
2 T. cooking oil
¼ c. soy sauce
1 c. onion, chopped
1 garlic clove, minced
4 tomatoes, cut in eights or
1 (16 oz.) can tomatoes, cut up in liquid
½ c. cold water
cooked noodles or rice
1 tsp. sugar
½ tsp. salt
¼ tsp. pepper
¼ tsp. ginger
2 lg. peppers, cut into strips
1 T. cornstarch

Cut beef into 3" x 1" strips. Brown oil in a skillet. Transfer to crockpot. Combine the soy sauce, onion, garlic, sugar, salt, pepper and ginger.

(continued)

Pour over beef. Cook on low for 5 or 6 hrs. or until beef is tender. Add tomatoes and green peppers. Cook on low for 1 hr. longer. Combine the cold water and cornstarch to make a paste; stir into crock pot. Cook on high until thickened. Serve over noodles or rice.

EASY ENCHILADA CASSEROLE

Jan Neufeld
City of Perkins

1 pkg. tortillas
1 jar enchilada sauce
1 lg. can cream of mushroom soup
1 lb. ground beef
16 oz. grated cheese

Preheat oven to 350°. Brown hamburger in medium skillet, drain and return to skillet. Add enchilada sauce and soup. Stir until combined, reduce heat and simmer, stirring occasionally. Spray bottom of casserole pan with non-stick spray. Cut tortillas into strips. Line the bottom of pan with strips. Ladle ⅓ to ¼ of the mixture over strips, sprinkle ⅓ to ¼ of shredded cheese over meat mixture. Place another layer of tortilla strips over cheese. Repeat layers until ingredients are gone, ending with cheese on top. Bake approximately 35 - 45 min. at 350° until cheese is golden brown. Let cool for 10 min. before cutting. Serve with tortilla chips and green salad.

EASY STROMBOLI

Allison Miller
Class of 2005

1 (10 oz) can refrigerated pizza crust
⅓ c. pizza sauce
1 (3.5 oz) pkg. Canadian style bacon
1 pkg. pepperoni
1 c. shredded Mozzarella cheese
¼ c. chopped green pepper
¼ c. chopped onion, if desired
¼ tsp. dried Italian seasoning

Heat oven to 400°. Unroll dough, place on greased cookie sheet. Press dough into 12 x 8" rectangle. Spread pizza sauce on dough to within 2" of long sides and ½" of short sides. Top with Canadian bacon, pepperoni, cheese, peppers and Italian seasoning. Fold long sides of dough over filling; pinch to seal. Pinch short sides to seal. Bake for 15 to 20 min. or until golden brown. Spoon Pizza sauce over top or serve sauce on the side for dipping.

EASY TACOS

Dennis Oliver
Barbershop & Storage

2 lbs. ground round
1 pkg. taco seasoning
lettuce, chopped
tomato, chopped
onion, chopped
Tostito chips
salsa
Worcestershire sauce
2 slices cheese

Brown ground beef in water covered skillet. Drain excess water and grease. Mix taco seasoning thoroughly. Place on low heat. Add diced onion and stir 1 minute. Add a few dashes of Worcestershire sauce, mix thoroughly. Ladle over Tostito chips, add chopped lettuce and tomato. Cover with stripes of cheese. Microwave 30 seconds. Add salsa to taste. Serves: Approx. 4

ENCHILADA PIE

Patti Eades
Todd Turtle Eades
Class of 2001

2 cans cream of mushroom soup
1 can enchilada sauce
1 lb. hamburger meat
1 sm. onion, chopped
1 pkg. corn tortillas

Brown hamburger meat and onions, drain. Heat mushroom soup and enchilada sauce until hot. Put sauce mixture in bottom of 9 x 9" baking pan, then tortillas. Alternate layers of meat and sauce with corn tortillas ending with sauce. Bake 350° for 1 hr. Take out and cover with cheese, return to oven and bake until cheese is melted.

FRENCH MEAT LOAF

Nina Drake

1 (long) loaf soft French bread
1 lb. hamburger meat
1 can cream of mushroom soup
1 container sour cream
chopped onions
shredded cheese
salt and pepper to taste

Brown hamburger and onion, drain. Add cream of mushroom soup and sour cream, salt and pepper to taste. Spread hamburger mixture on French loaf that has been cut into 2 pieces (lengthwise). Top with shredded cheese and bake for about 10 minutes until cheese is melted. (

Variation: Use pizza sauce and pepperoni).

FROZEN PIZZA

Linden Kinder
Class of 2005

1 frozen pizza (any brand)
1 pizza pan
pizza cutter
spatula
pot holders

Preheat oven to 450° for 5 min. Put pizza in oven - following the cooking instructions on the box. After pizza is done put on the potholders then take the pizza out and be careful not to burn yourself. Then cut the pizza in pieces with the pizza cutter, picking it up with a spatula and putting it on a serving plate.

GRANNY'S FRENCH BREAD PIZZA

Sissy Cundiff
5th Grade Teacher

1 pkg. wheat rolls (6 count)
1 jar pizza quick sauce
1 lb. sausage or hamburger (cooked)
1 (8-oz.) pkg. shredded cheese

Cut wheat rolls in half and put flat side up on cookie sheet. Spread 2 T. of sauce on each half. Put desired amount of meat on each half. Top with shredded cheese. Bake at 350° until cheese melts.

GRANNY'S MEAT LOAF

Ginger Arthur
Class of 1998

3 lbs. ground beef
1 tsp. salt
1/4 tsp. pepper
1/4 c. chopped onions
2 eggs
1 pkg. crackers, crushed
3/4 c. tomato juice

Mix all together and shape into a loaf. Bake for 2 hours.

GREEN CHILE CASSEROLE

Melanie Shepard
Visions Salon

1 lb. hamburger	1 can water
1 can cream of chicken soup	corn tortillas
1 can cream of mushroom soup	grated cheese
1 can evaporated milk	green chilies, fresh or canned

Brown hamburger, salt, pepper and garlic. Drain meat. Add soup, water, milk and chilies. Layer tortillas, mixture and cheese. Before adding tortillas - heat tortillas in grease (before layering). Heat in oven 350° till bubbling.

HOME & GARDEN PARTY'S COKE ROAST

Cheryl Sheldon
Payne County Bank

1 can coke	1 roast
1 can cream of mushroom soup	vegetables (your preference)

Mix coke and soup together, place roast in pan with desired vegetables. Pour soup mixture over all. Bake 350° for 2 to 2½ hours.

IMPOSSIBLE CHEESEBURGER PIE

Ricky Kinzie
Class of 2005

1 lb. hamburger meat	3 eggs
1½ c. chopped onion	¾ c. Bisquick baking mix
¼ tsp. pepper	2 tomatoes, sliced
2 c. shredded cheese	6 slices bacon, cooked crisp
1½ c. milk	

Heat oven to 400°. Grease pie plate. Cook hamburger and onion in skillet, drain. Stir in pepper; spread in pie plate. Sprinkle with 1 c. cheese. Beat milk, eggs and baking mix in blender on high about 15 seconds, or with a whisk about 1 min., until smooth. Pour into plate on top of cooked hamburger meat. Bake 25 min. Top with tomatoes, cheese and bacon. Bake 5 to 8 min. longer or until knife inserted in center comes out clean. Cool 5 min.

ITALIAN MEAT LOAF

Marilyn Beverage
Class of 1979

1½ lbs. ground beef
1 egg
½ c. cracker crumbs
½ onion, minced
1 can tomato sauce (hunts meat loaf flavor)
1 tsp. pepper
½ tsp. oregano
2 c. mozzarella cheese (shredded)

Mix meat, egg, crackers, onion, tomato sauce, salt, oregano and pepper. Press flat in baking pan leaving indention in center. Add cheese in center and fold meat over top of cheese. Bake at 350° for 1½ hrs. Top with catsup and bake 15 more minutes.

KEN'S HOME MADE CHILI

Ken Grainger

1 (46 oz) can V-8 tomato juice
3 (16 oz.) cans Hunts whole tomatoes
2 (15 oz) cans Hunts Tomato sauce
2 (16 oz.) cans dark red kidney beans
4½ c. cooked elbow macaroni
2½ lbs. cooked lean ground beef
3 tsp. ground red pepper
2½ T. crushed red peppers
4 T. dark chili powder
5 T. onion powder
3 tsp. paprika
4 tsp. Morton's salt
4 tsp. black pepper
5 T. pickling spices
1 T. cinnamon
2 T. jalapeño hot sauce

In a large pan, make broth with - V-8 juice, whole tomatoes and tomato sauce, plus 2 qts of water. Add the following ingredients: ground red pepper, crushed red pepper, cinnamon, paprika, salt, pepper, (2 T) jalapeño hot sauce and the prepared pickling spices (prepare the pickling spices by placing them in some cheese cloth and tie it closed at the top), then place the bag in the broth. Start the mixture out on high heat until it starts to boil, then turn the heat down and let the mixture simmer for 6 hrs., stirring occasionally. (make sure that the mixture does not become too thick, as the mixture cooks down, add water to maintain the starting consistency.) After the broth mixture is done add the dark red kidney beans. Then cook the elbow macaroni and add it to the mixture, now cook the lean ground beef (with finely chopped onions) until it is browned (drain off grease) and add it to the mixture and cook for an additional 30 min. Before eating, remove the spice bag and squeeze it out for the juices - that will add the final touch to the CHILI.

LASAGNA - QUICK & EASY

Mary Kinkade

- 1 pkg. lasagna noodles (12 pieces)
- 1 lg. hamburger meat
- ½ clove garlic, minced
- 1 med. onion, chopped fine
- ¼ tsp. sweet basil
- 2 (6-oz.) cans tomato paste
- 2 cans water
- salt & pepper to taste
- 1 (10 - 12-oz.) each cheddar and mozzarella cheese pkgs.

Cook lasagna noodles according to directions. Brown hamburger meat, onion and garlic (drain if necessary). Add tomato paste & water - simmer 1 hr. Grease a 9 x 13" casserole dish. (Makes 3 layers - begin and end with meat sauce). Place a layer of meat sauce in the bottom of pan, add noodles then cheese. Repeat twice. Top final layer with cheese. Bake 350° for 30 minutes.

LASAGNE

Darla Woody

SAUCE:
- 1 T. parsley flakes
- 1 T. sweet basil
- 1 tsp. garlic salt
- 2 c. tomatoes
- 2 (6-oz.) cans tomato paste
- 1 lb. sausage, brown & drain

FILLING:
- 3 c. lg. curd cottage cheese
- 2 eggs, beaten
- ½ tsp. pepper
- 2 T. parsley flakes
- ½ c. Parmesan cheese
- 16 oz. grated mozzarella cheese

SAUCE: Mix sausage, parsley, basil, garlic salt, tomatoes & tomato paste - simmer 45 min. to 1 hr. Cook 10 oz. pkg. of lasagna noodles. FILLING: In a bowl mix together filling ingredients then in a large baking dish layer ½ noodles, ½ cottage cheese mix, ½ mozzarella cheese, ½ sauce. Layer again ending with noodles topped with sauce then top with cheese and bake 375° for 1 hr.

MEAT BALLS

Adrian Burns
Class of 2006

- 1 pkg. frozen meatballs
- 1 can cream of mushroom soup
- 1 pkg. noodles (or rice), cooked

Mix meatballs and soup together and cook slowly. Serve on cooked noodles or rice.

MEAT LOAF

Kasi Gordon
Class of 2006

2 lb. lean ground beef
1 (10.75-oz.) can condensed tomato soup
1 onion, finely diced
1 c. rolled oats
2 eggs, beaten
1 T. steak sauce
½ c. ketchup
3 T. prepared mustard

In a large bowl combine; ground beef, soup, chopped onion, rolled oats, eggs, steak sauce, ketchup and mustard. Shape into a loaf, and pat into a loaf pan. Bake in preheated oven 350° for 1 hr until done. (alterations: Ketchup or BBQ sauce may be put on the top before cooking.)

MEAT/CHEESE ROLL

Zac Webb
Class of 2005

1½ lb. hamburger meat
1 med. onion, chopped
1 tsp. salt
¼ tsp. pepper
2 c. Jiffy or Bisquick Baking Mix
½ c. milk
1 c. finely grated cheese
½ c. sour cream

Heat oven to 400°, grease baking sheet. In large skillet brown hamburger, add onion, salt and pepper. Cook until onion is tender, drain any excess fat. Blend baking mix and milk to a soft dough. Turn onto lightly floured surface and roll into rectangle 9 x 12". Cover with meat mixture, sour cream and cheese. Roll as for a jelly roll. Place on prepared baking sheet, seam side down. Slash top several times across (not all the way through). Serve with gravy, tomato or mushroom sauce. Leftover chicken, turkey or other meats may be substituted for hamburger.

MEXICAN CASSEROLE

Leona Burton
P-T Teacher

1 to 2 lb. ground beef
1 can enchilada sauce
1½ c. grated cheddar cheese
8 corn tortillas (frozen)
1 onion, chopped
1 can cream of mushroom soup
½ c. water
1 can green chili peppers, chopped

Fry together beef and onions, drain. Add enchilada sauce. Mix soup, water and green chilies, salt and pepper. Break tortillas into pieces and

(continued)

line bottom of greased 2 qt. casserole dish, put a layer of soup mixture then cheese. Repeat layers, ending with cheese. May refrigerate overnight or all day. Bake at 350° for 1 hr. Bake uncovered.

MEXICAN GOULASH

Stacy Lowery
Class of 2005

1 lb. ground beef
1 can cream of chicken soup
1 can enchilada sauce
1 can refried beans
shredded cheese (optional)
tortillas

Brown 1 lb. of ground beef and drain. Add cream of chicken, enchiladas sauce and refried beans. Mix together. Cool for 10 min. Sprinkle cheese on top and let melt. Spread on tortillas and fold.

MEXICAN HAMBURGER (OR CHICKEN)

Claudia Andrews
Robin Roost Coffee Shop

1- 1¼ lb. hamburger or 1 pkg. chicken
1 med. pkg. nacho cheese Doritos
1 pkg. grated cheese
1 can Ro-Tel tomatoes with green chilies
1 can cream of chicken soup
1 can cream of mushroom soup
1 c. chicken broth
1 onion, chopped

Brown and crumble hamburger meat, drain well or (boil chicken, debone & remove skin, saving broth.) Mix together Ro-Tel tomatoes, soups and broth. Spray 9 x 13" or slightly smaller pan with Pam or facsimile. Layer crushed chips, hamburger (or chicken), soup mixture, cheese, alternately until gone - sprinkle any remaining cheese on top and bake 350° for 30 minutes or until heated thoroughly.

MEXICAN HAYSTACKS

Maeghan White
Class of 2007

CHILI SAUCE:
3 onions, chopped
2 (28 oz) cans tomatoes
2 (15-oz.) can tomato paste
4 T. chili powder
3 T. garlic powder
1 (46 oz) can ranch style beans
4 lbs. hamburger

TOPPING:
1 bag Fritos (crushed)
2 c. cooked white rice
shredded cheddar cheese
chopped lettuce
chopped tomatoes
chopped onion
hot sauce

Simmer sauce ingredients for 1 hour. - Then start out with a small amount of Fritos, then rice and then the chili sauce. From there, you add a little of the rest of the ingredients. Repeat for more haystacks.

MEXICAN MEAT PIE

Allison Rudd
Class of 2005

1½ lbs. ground beef
1 lg. onion, chopped
1 green pepper, chopped
2 fresh tomatoes - chopped or
1 can diced tomatoes
1 (10 oz) can Ro-Tel tomatoes
salt & pepper to taste
12 corn tortillas
1 (16 oz.) can ranch style beans
1 lb. Mexican Velveeta cheese, thin slice
1 (10½-oz.) can cream of chicken soup

Brown meat with onion and pepper. Add tomatoes, salt and pepper. In a 9 x 13" pan, layer ½ each of the tortillas, meat, beans and cheese. Repeat. Top with soup. Bake at 350° for 35 to 40 min., until bubbly. Yield: 8 servings.

POT ROAST

Matt McKnight
Class of 2005

2 T. vegetable oil
3½ lb. beef round or chuck pot roast
1 can cream of mushroom soup
1 pouch dry onion soup
1¼ c. water
6 med. potatoes, cut into chunks
6 carrots, sliced
2 T. all-purpose flour

(continued)

In skillet, brown roast in hot oil (on all sides). Spoon off fat. Stir in mushroom soup, onion soup mix and 1 c. water. Reduce heat to low. Cover, cook 2 hr. Add vegetables. Cover; cook 45 min. longer or until roast and vegetables are fork-tender. Remove roast and vegetables. Stir together flour and remaining ¼ c. water until smooth. Gradually stir into soup mixture. Cook until mixture boils and thickens, stirring constantly. Yields: 8 servings.

RANCH BURGERS

Mitch Chandler
Class of 2005

1 c. shredded cheese
1 pkg. dry ranch dressing mix
1 lb. hamburger

Combine all ingredients, separate into patties, cook until done.

SHIP WRECK

Heidi Baumgarner
Work N Gear Plus

2 lg. onions, sliced
2 lbs. hamburger
3 cans kidney beans
6 lg. potatoes, sliced
1 lg. can tomato soup
salt & pepper to taste

Layer sliced onions on bottom of baking pan, layer sliced potatoes on onions, salt and pepper. Layer kidney beans then hamburger, salt and pepper. Spread tomato soup on top of it all, put foil over dish. Cook at 350° for 45 min. Take foil off the last five minutes of baking.

SPAGHETTI PIE

Logan Karner
Class of 2004

6 oz. spaghetti noodles
2 T. butter
⅓ c. Parmesan cheese
2 eggs, beaten
1 c. cottage cheese
1 lb. ground beef
½ c. chopped onion
¼ c. chopped green pepper
1 (16 oz.) can diced tomatoes
1 (6 oz) can tomato paste
1 tsp. sugar
1 tsp. oregano
½ tsp. garlic salt
1 (4 oz) can mushrooms
Mozzarella cheese

(continued)

Cook the spaghetti; drain, stir butter into hot spaghetti. Stir in Parmesan cheese and eggs. Form spaghetti mixture into a crust in the bottom of a 10" pie plate. Spread cottage cheese over bottom of spaghetti crust. In skillet cook ground beef, onion and green pepper till vegetables are tender and meat is brown. Drain fat. Stir in undrained tomatoes, tomato paste, sugar, oregano, garlic salt and mushrooms; Heat through. Turn meat mixture into spaghetti crust. Bake, uncovered in 350° oven for 20 min. Sprinkle mozzarella cheese on top. Bake 5 min. longer.

SWISS STEAK

Michael Jones
Class of 2005

1½ lbs. round steak, cut ¾" thick
1 med. onion, sliced
2 T. flour
1 carrot, chopped
salt & pepper to taste
1 (13 oz) can tomato sauce

Cut round steak into serving pieces. Season the flour with salt and pepper. Dip meet in seasoned flour. Place onions in the bottom of a crock-pot, add meat. Top with carrots and celery and cover with tomato sauce. Cover and cook on low for 8 to 10 hrs.

TACO CUPS

David Morgan
Class of 2005

1½ lb. lean ground beef
1 (15 oz) can spicy chili beans, undrained
1 (1.25 oz.) pkg. taco seasoning mix
½ c. water
1 (1 lb. 1.3 oz) can Grand biscuits
1 c. shredded Cheddar cheese
½ c. shredded lettuce, if desired
½ c. chopped tomatoes, if desired
½ c. sour cream, if desired
½ c. salsa, if desired
½ c. guacamole, if desired

Heat oven to 375°. Brown hamburger meat in large skillet over med.-high heat until thoroughly cooked, stirring frequently. Drain. Add chili beans, taco seasoning mix and water; mix well. Reduce heat to medium; simmer 10 min or until ground beef mixture is slightly thickened, stirring occasionally. Meanwhile, spray outside bottom and sides of custard cups lightly with nonstick cooking spray (cupcake pans turned upside down and lightly sprayed will also work). Separate dough into 8 biscuits. Roll or pat each biscuit to form 4½" round. Place rounds over outside

(continued)

of sprayed cups; press to fit over bottom and part way down sides of cups. Place cups, upside down, on ungreased cookie sheet. Bake for 14 to 16 min. or a deep golden brown. Remove pan. Carefully remove biscuit cups from custard cups (or muffin pans.) Place biscuit cups, right side up. Spoon beef mixture evenly into each cup. Top with cheese, lettuce, tomato, sour cream, guacamole and salsa.

TACO PIE

Katie Kondylas
Jr. High Math Teacher

3 flour tortillas
½ can refried beans
1 c. salsa
½ lb. ground beef
salt & pepper to taste

Cook the ground beef in a frying pan, season with salt & pepper. Drain. Grease the bottom of a 9" pie pan. Lay one of the flour tortillas in the bottom of the pan and spread out a thin layer of beans, then ground beef, salsa and cheese. Repeat layer and top with the final tortilla, cover with cheese and bake at 375° for 20 to 30 minutes.

TAMALES

Sara L. Sprott
Jr. High Cafeteria

3 to 6 lb. coarse hamburger or pork roast
4 tsp. ground comino
8 tsp. paprika
2 tsp. fresh garlic, chopped
2 tsp. ground black pepper
10 tsp. salt
1 pinch whole oregano
mild ancho chili pods
2 tsp. garlic powder
Masa
Corn Shauchs
2 (12 qt.) cooking pots or tamale cans
1 lg. bowl.

Combine and mix well: cooked meat, garlic, chili pod pulp, 4 tsp. ground comino, 4 tsp. salt, 2 tsp. pepper and a pinch of whole oregano - place in a covered baking dish in a 300° oven for about 4 hrs. or until done. Put Masa, 8 c. melted lard, 2 tsp. chili powder; 8 tsp. paprika, 6 tsp. salt, 2 tsp. garlic, 2 c. of chili pod water and meat drippings (collected from the cooked meat.) Work mixture with hands. Use kitchen gloves for the next step: Remove stem and seeds from the Ancho chili pods under running water. Discard seeds and skin. Place in a covered pot for 15 min. then remove from heat and cool. Pods should be a bright red. Use pod on masa to color it. Put corn shauchs separately in warm

(continued)

water, take each one out and add masa spread with a flat spatula or butter knife. Add meat and roll over with masa and meat, fold over to the middle, then place in tamale can or pot for steaming. Add 1 c. water. Cook 1 hr. or until masa peels away from the corn shuck.

TATER TOT CASSEROLE

Katy Arthur
Class of 1995

2 lb. extra lean ground beef	**1 c. grated cheese**
1 can cream of mushroom soup	**1 (2 lb) pkg. frozen tater tots**

Cook ground beef (drain). Mix ground beef with soup. Spread in a lightly greased 13 x 9 x 2" casserole dish. Cover with grated cheese, top with tater tots and then lightly sprinkle more cheese over tater tots.

TEX-MEX GOULASH

Vicki Berry
P-T Cook

2 lb. ground beef
1 can Ro-Tel tomatoes
1 can mushrooms, sliced
1 sm. onion, chopped
1 can whole kernel corn
1 can ranch style beans (w/ jalapeños)
1 (7-oz.) bag elbow macaroni or shell macaroni

Brown ground beef. Drain grease. Add onions and mushrooms - sauté. Then add Ro-Tel tomatoes. Add corn and beans to meat mixture, bring to a boil. Cook macaroni separately, drain. Add cooked macaroni to meat mixture. Simmer for 10 minutes. Garnish with grated cheese.

TORTILLA MIX

Wil Skeen
Class of 2005

4 - 5 tortillas	**1 lb. ground beef**
¼ c. chopped bell peppers	**¼ c. chopped tomatoes**
¼ c. chopped onions	**shredded cheddar cheese**

Brown hamburger meat. Add green peppers, onions and tomatoes. Cook until vegetables are thoroughly warm and cooked. Get tortillas; rip up into pieces of about 1" - add to mix. Wait 5 minutes, add shredded cheese (desired amount) cook until cheese is melted, let sit to cool for a few minutes, then serve.

FISH & WILD GAME

DEER HAMBURGER

LaVona Welch
P-T Custodian

Ground Deer Meat	**salt & pepper to taste**
liquid smoke	**garlic powder**

Season ground deer meat with liquid smoke, garlic powder, salt and pepper. Refrigerate for at least one hour. Grill.

DEER JERKY

LaVona Welch
School Custodian

2 to 2½ lbs. Deer jerky strips	**2 T. Tabasco sauce**
1½ tsp. onion salt	**2 oz. Worcestershire sauce**
1½ tsp. seasoned salt	**2 oz. soy sauce**
1½ tsp. garlic powder	**4 oz. liquid smoke**
1 T. black pepper & salt	

Marinade for 24 hrs. Dry in dehydrator or in slow oven for several hrs. (using toothpicks to keep jerky on oven racks). For spicier jerky, sprinkle hot and spicy Montreal steak seasoning on jerky after they have been put in the dehydrator.

DEER STEAK

Kenny Neal
Austin Neal's Dad

3 lb. deer steak	**McCormick Season All Season Salt**
½ c. butter or margarine	
lots of water	

Cut steak into 3 or 4" pieces. Put butter in pan (melt). Place steak in pan edge to edge. Cover with "Season All". Cook on medium heat for 3 or 4 minutes. Put water in pan. Cook on low until very tender. Keep adding water. Do not let water run dry. Keep cover on the meat at all times. When steak is done, make a gravy by thickening the rest of the liquid in the pan with flour or cornstarch.

DEER STEW

Jackie Sue Durbin
Class of 2007

1 - 2 lbs. cooked deer burger
1 can green beans
1 can corn
1 can chopped tomatoes
baby carrots
1 can Ro-Tel tomatoes
2 - 5 potatoes
1 c. chopped celery
1 c. chopped onions
1 pkg. frozen peas
water (to cover)

Mix all ingredients, then cook until done.

DEER STEW

Red Welch
P-T Custodian

salt & pepper to taste
garlic powder
2 bay leaves
tomatoes, chopped
potatoes, chopped
green beans, carrots & corn
onions, chopped

Cube deer meat and put in a crock pot, season with salt, pepper, garlic powder and two bay leaves (The bay leaves eliminate the harsh wild taste). Cook until tender. Remove bay leaves (important, or the stew will have a bitter taste). Add tomatoes, potatoes, green beans, carrots, corn and onions. Cook until tender and done.

ELEPHANT STEW

Karen Lester

1 elephant, medium size
McCormick pepper
2 rabbits (optional)

Preparation Time: 4 weeks. Number of Servings: 3,800. Cut elephant into small bite size pieces and add enough brown gravy to cover. Cook over Kerosene fire about four (4) weeks at 465°. This will serve at least 3,800 people. If more are expected, two rabbits may be added; but do this only if it is an emergency, as most people do not like hare in their stew.

GRILLED DOVE

LaVona Welch
School Custodian

Dove Breasts
liquid smoke
garlic powder
pepper
bacon

Marinate Dove breasts in liquid smoke, garlic powder and pepper over night. Wrap in bacon and grill.

PHEASANT WITH WILD RICE

Rodney Bostian
Cimmaron Valley Coop, Inc.
Class of 1974

2 Pheasants (may be cut in halves)
3 - 4 T. Cornstarch
½ can cream of chicken soup
1 box Uncle Ben's Long Grain & Wild Rice
3 c. water (salt to taste)
½ can cream of mushroom soup
½ can cream of celery (undiluted)

Soak Pheasants for several hours before cooking. Put Pheasants in large heavy pot on top of stove. Add water and salt and bring to a hard boil, then skim. Reduce heat and cook slowly until fork tender. Lift bird from pot and cool. You may need to strain broth if bone fragments are present. Return broth to pot. Add cornstarch (dissolved in cold water) to broth. Add soups to broth. Pull meat from bones and put back in broth and simmer about 30 min. Cook rice (according to pkg. directions) Arrange meat in center of platter and spoon rice around meat. Pour broth over meat and rice. Serve warm.

TUNA CASSEROLE

Teresa Brown
Class of 1983

1 lg. bag wide egg noodles
1 can cream of mushroom soup
1 can cream of chicken soup
2 cans tuna
grated cheese

Boil noodles. In a separate sauce pan combine soups and tuna, heat until hot. In a 13 x 9" baking dish pour ½ the noodles, then pour on soup and put the rest of the noodles in. Sprinkle cheese on top. Bake 350° for 20 to 30 min.

TURKEY & PORK

ANDERSON POSOLE

Drew Anderson
Class of 2007

2 T. oil
2½ to 3 lbs. boneless pork (chunks)
2 c. onion, chopped
3 cloves garlic, peeled & minced
2 c. dried hominy
2 (16 oz.) cans whole tomatoes
1 lb. whole green chilies (roasted, peeled)
1½ tsp. salt
1 tsp. ground cumin
1 c. fresh cilantro, chopped
cheddar cheese
hot tortillas

Heat oil in a 5 qt. or larger Dutch oven over medium-high heat. Add the pork in batches and brown on all sides, 5 to 6 min. Stir in the onion and garlic and cook until translucent, 2 to 3 min. Add 2 qt. water and the hominy and bring to a boil. Reduce the heat to medium and cook, partly covered for 1 to 1½ hrs. until the hominy is tender. Add the tomatoes, chilies, beans, salt and cumin. Reduce the heat to low and simmer uncovered for 30 minutes to an hr. until thickened. Serve with hot tortillas, cilantro and sprinkled with cheese.

GERMAN POTATOES WITH BRATS

Travis Imotichey
Class of 2005

1 T. vegetable oil
6 bratwurst, fully cooked
1 pkg. Betty Crocker scalloped potatoes
2¾ c. hot water
2 to 3 T. white vinegar
paprika

Heat oil in skillet over med. heat. Cook brats in oil, turning occasionally, until brown; drain. Mix potatoes, sauce mix and water in same skillet. Heat to boiling; reduce heat. Cover and simmer about 20 min., stirring occasionally, until potatoes are tender. Stir in vinegar; place brats on potatoes. Cover and simmer about 5 min. or until hot. Sprinkle with paprika.

MARINATED PORK LOAVES

Cindy May
P-T Teacher

1 lb. ground pork
1 egg, beaten
½ c. cracker crumbs
1 T. Worcestershire sauce
½ tsp. garlic powder (salt & pepper to taste)

SAUCE:
½ c. catsup
¾ c. brown sugar
1 tsp. mustard
¼ c. vinegar

Mix meat ingredients well and form into 6 individual loaves or 1 lg. loaf pan. SAUCE: Mix all ingredients for sauce and pour over meat loaf. Let set to marinate in refrigerator for 1 hr. or longer. Baste occasionally. Bake at 325° for 1 to 1½ hrs.

PORK CHOPS & KRAUT

Sherry (Evans) Chandler
Class of 1976

4-6 pork chops
1 or 2 cans Sauerkraut
4-6 chopped potatoes
salt & pepper

Preheat oven to 400°. Spray baking dish with Pam. Place chopped potatoes in dish, then layer sauerkraut; then place pork chops on top. Salt & Pepper. Cover and bake until the potatoes and chops are done.

SCALLOPED POTATOES & HAM

Josh Goodreau
Class of 2005

6 med. baking potatoes, peeled
3 T. margarine
1 sm. onion, chopped fine
3 T. all-purpose flour
1 tsp. salt
¼ tsp. pepper
2½ c. milk
1½ c. diced fully cooked ham
1 T. margarine

Heat oven 350°. Grease 2-qt. casserole dish. Cut potatoes into thin slices. Melt 3 T. margarine in saucepan over med. heat. Cook onion in margarine about 2 min., stirring occasionally, until tender. Stir in flour, salt and pepper. Cook, stirring constantly, until smooth and bubbly; remove from heat. Stir milk into sauce. Heat to boiling, stirring constantly. Boil and stir 1 min. Stir in ham. Spread potatoes in casserole dish. Pour sauce over potatoes. Dot with 1 T. margarine. Cover and bake 30 min.

(continued)

Uncover and bake 1 hr. 10 min. longer or until potatoes are tender. Let stand 5 to 10 min. before serving.

SMOTHERED PORK CHOPS

Diann Rudd
P-T Music Teacher

6 - 8 pork chops
seasoned salt
pepper to taste
1 can golden mushroom soup
1 c. milk
2 T. dry sherry (optional)

Place pork chops in baking dish and sprinkle with seasoning. In a small bowl, mix remaining ingredients and pour over pork chops. Cover and bake at 300° for 2 hours or 275° for 3 hours.

Variation: Add a slice of potato underneath the meat and onions on top with mushrooms.

TURKEY POT PIE - DEEP DISH

Kelly Vierling
Brandon Vierling's Mom

1⅔ c. hot water
1 (6-oz.) pkg. stuffing mix for turkey
3 c. leftover turkey (chopped)
1 (10 oz) pkg. frozen mixed vegetables (thawed)
1 (12 oz.) jar turkey gravy

Preheat oven to 375°. Add water to stuffing mix (chicken or turkey flavored may be used), stir just until moistened. Set Aside. Place turkey (or chicken) and vegetables in a 2 qt. casserole dish. Pour gravy over turkey mixture. Stir gently, then top with prepared stuffing. Bake 30 minutes or until heated through. Serves 6.

TURKEY SANDWICH

Summer Roper
Class of 2005

3 slices turkey
2 slices white bread
4 T. mustard
1 slice American cheese

Set out all ingredients. With a dull knife spread mustard on your two pieces of white bread (only one side each). Lay piece of American cheese on one slice of bread on top of mustard. On the other bread lay the 3 slices of turkey. Smush bread together with the stuffings on the inside.

GRAVY & SAUCES

CHOCOLATE GRAVY

Jeff Paige
Class of 2005

1½ c. sugar	**½ c. Milnot**
3 or 4 tsp. cocoa	**1 tsp. vanilla**

In a saucepan mix all ingredients and bring to a boil. Let boil one minute then take off fire and serve over toast or biscuits.

GRAVY

Jeannie Hall
Class of 1970

2 T. fat drippings	**2 T. cornstarch**
2 c. liquid (water, broth or bouillon)	**¼ c. cold water**
	desired seasoning

Measure fat into roasting pan (or frying pan) Stir in liquid. Cook over med. heat, stirring to loosen browned particles. Remove from heat. Mix cornstarch and water. Stir into pan. Add seasonings. Stirring constantly, bring to boil over med. heat. Boil 2 min. Makes 2 cups. VARIATIONS: Herb Chicken - Use 2 c. chicken bullion. Add 1 tsp. chopped parsley and ¼ tsp. poultry seasoning. Onion & Mushroom - Sauté 1 c. chopped onion and ½ c. chopped mushrooms in 2 T. fat in roasting pan for 5 min. Then add 2 c. beef bouillon for liquid.

JOE'S FAVORITE SPAGHETTI SAUCE

Margaret Hrencher
PTHS Principal

½ lb. ground beef	**1 T. Worcestershire sauce**
1 (6-oz.) can tomato paste	**1 T. chili powder**
1 (6-oz.) can water	**2 T. brown sugar**
1 (8-oz.) can tomato sauce	**1 T. lemon juice**
1 med. onion, chopped	**1 tsp. oregano**
1 clove garlic, chopped	**1 sm. can mushrooms**
1 c. canned tomatoes	**2 T. Parmesan cheese**
¼ tsp. pepper	**1 pkg. spaghetti noodles**
2 tsp. salt	

(continued)

Combine tomato paste, water and tomato sauce in large pan. Add onion and garlic; Let simmer for 5 to 10 minutes. Add everything else. Cover and simmer for about an hour. 15 minutes before ready to serve, cook spaghetti noodles according to package directions.

LOW-FAT SPAGHETTI SAUCE

Ashley Nance
P-T Teacher

1 can Italian stewed tomatoes
½ tsp. basil
1 T. cornstarch
1 can mushrooms
¼ tsp. garlic powder
⅓ c. cold water

In a saucepan over medium heat, bring tomatoes, basil, mushrooms, and garlic to a boil. Combine cornstarch and water. Add to tomato mixture. Return to a boil. Cook and stir for 2 minutes.

WHITE SAUCE

Jeannie Hall
Class of 1970

1 c. cold milk
1 T. cornstarch
2 T. margarine
¼ tsp. salt
⅛ tsp. pepper

In saucepan, gradually stir milk into cornstarch. Add margarine, salt and pepper. Stirring constantly, bring to boil over med. heat. Boil 1 min. Makes 1 cup. VARIATIONS: Cheese Sauce - Stir 1 c. shredded cheese into 1 c. white sauce until cheese melts.)

Recipe Favorites

Breads & Rolls

Helpful Hints

- Over-ripe bananas can be peeled and frozen in a plastic container until it's time to bake bread or cake.
- When baking bread, a small dish of water in the oven will help keep the crust from getting too hard or brown.
- Use shortening, not margarine or oil, to grease pans, as margarine and oil absorb more readily into the dough or batter (especially bread).
- Use a metal ice tray divider to cut biscuits in a hurry. Press into the dough, and biscuits will separate at dividing lines when baked.
- To make self-rising flour, mix 4 cups flour, 2 teaspoons salt, and 2 tablespoons baking powder, and store in a tightly covered container.
- Hot water kills yeast. One way to tell the correct temperature is to pour the water over your forearm. If you cannot feel either hot or cold, the temperature is just right.
- When in doubt, always sift flour before measuring.
- When baking in a glass pan, reduce the oven temperature by 25°.
- When baking bread, you get a finer texture if you use milk. Water makes a coarser bread.
- If your biscuits are dry, it could be from too much handling, or the oven temperature may not have been hot enough.
- Nut breads are better if stored 24 hours before serving.
- To make bread crumbs, toast the heels of bread and chop in a blender or food processor.
- Cracked eggs should not be used because they may contain bacteria.
- The freshness of eggs can be tested by placing them in a large bowl of cold water; if they float, do not use them.
- For a quick, low-fat crunchy topping for muffins, sprinkle the tops with Grape-Nuts cereal before baking.
- Dust a bread pan or work surface with flour by filling an empty glass salt shaker with flour.

BREADS & ROLLS

ALI'S BEER BREAD

Ali Aresco
Class of 2005

3 c. self-rising flour
3 T. sugar
1 (12-oz.) can warm beer (brand of your choice)

Preheat oven to 350°. Spray your loaf pan with cooking spray. Mix all the ingredients in a bowl with a spoon just until moistened. Pour into pan and bake for exactly one hr. (Different beers give it a slightly different taste).

AMISH WHITE BREAD

Aubrey Taylor
Class of 1997

2 c. warm water (110° - hot tap water)
⅔ c. white sugar
1½ T. dry active yeast
1½ tsp. salt
¼ c. vegetable oil
6 c. bread flour

In lg. bowl dissolve sugar into warm water. Add yeast and stir (it doesn't dissolve) Allow yeast to "proof" (means it gets all foamy approx. 10 min.) Add salt, oil & 1 cup of flour at a time as you stir. Knead on lightly floured surface till smooth & sticky. Clean out your bowl & rub vegetable oil all over the inside with paper towel. Place dough in bowl & turn it in bowl to coat with oil. Cover with damp cloth & allow to rise till doubled in bulk (1 hr.). Punch dough down & knead a few minutes. Divide in half & shape into 2 loaves. Place in 2 well-oiled 9 x 5" pans (or on a stone). Allow to rise 30 min. or till 1 inch above pan. Bake 350° for 30 min.

ANGEL BISCUITS

Diane Gordon
P-T Teacher

5 c. all-purpose flour
¼ c. white sugar
3 tsp. baking powder
1 tsp. baking soda
1½ tsp. salt
1 c. shortening
1 (.25 oz) pkg. active dry yeast
¼ c. lukewarm water (110°)
2 c. buttermilk
2 T. butter, melted

(continued)

Dissolve yeast in warm water. In a separate bowl, sift together; flour, sugar, soda, baking powder and salt. Add buttermilk and dissolved yeast. Add shortening and stir. Store dough, (covered), in the fridge until ready to use. Roll out on a lightly floured surface or shape into balls, these do not need to rise. Brush tops of biscuits with melted butter. Bake at 400° for 15 - 20 min.

APPLE BREAD

Kami Paige
Class of 2006

3 c. flour
1 tsp. baking soda
½ tsp. salt
2 c. sugar
1 tsp. cinnamon
3 c. chopped apples
1½ c. chopped nuts (optional)
3 eggs, beaten
2 tsp. vanilla
1 c. raisins

Mix dry ingredients Add pecans and apples - set aside. Mix rest of ingredients and then add dry ingredients (Mix by hand). Bake 350° for 1 hr. in greased and floured loaf pan.

BACON WRAPPED BREADSTICKS

Kim (Gordon) Allen
Class of 1994

8 slices bacon
16 garlic flavored breadsticks
¾ c. grated Parmesan cheese
2 T. chopped fresh parsley

Cut bacon slices in half lengthwise. Wrap half slice of bacon diagonally around each breadstick. (Breadsticks should be about 8" long). Combine Parmesan and parsley in shallow dish; set aside. Place 4 breadsticks on double layer of paper towels in microwave oven. Microwave on high 2 to 3 min. or until bacon is cooked through. Immediately roll breadsticks in Parmesan mixture to coat. Repeat with remaining breadsticks. Makes 16 breadsticks.

BANANA BREAD

Denise Lowery
Payne County Bank

2 c. sugar
1 c. shortening
6 bananas (ripe and mashed)
4 eggs (well beaten)
2½ c. flour
1 tsp. salt
2 tsp. baking soda

(continued)

Cream together sugar and shortening. Add mashed bananas and eggs then add remaining ingredients. DO NOT OVER MIX. Grease either 2 loaf pans or muffin pans, Bake 350°. (For maximum flavor and moistness, let sit overnight in fridge.)

BLUEBERRY MUFFINS

Brooke Chapman
Class of 2005

- **1¾ c. all-purpose flour**
- **⅓ c. sugar**
- **2½ tsp. baking powder**
- **½ tsp. salt**
- **1 c. fresh blueberries or unthawed frozen**
- **¾ c. milk**
- **1 egg**
- **⅓ c. melted butter or margarine**

In a lg. bowl, combine flour, sugar, baking powder and salt. Stir in blueberries. Add milk, egg and butter. Mix just until dry ingredients are moistened. The batter will be lumpy. Do not overbeat. Spoon batter into 12 (2½") greased muffin cups. Bake 400° for 25 min. or until tops spring back when lightly touched. Serve warm.

BUTTERMILK BISCUITS

Mandy Bolin
Class of 2005

- **2 c. all-purpose flour**
- **2 tsp. baking powder**
- **½ tsp. baking soda**
- **½ tsp. salt**
- **¼ c. shortening**
- **¾ c. buttermilk**

In a bowl, combine the flour, baking powder, baking soda and salt; cut in shortening until the mixture resembles coarse crumbs. Stir in buttermilk; knead dough gently. Roll out to ½" thickness. Cut with a 2½" biscuit cutter and place on a lightly greased baking sheet. Bake at 450° for 10 - 15 min. or until golden brown. Yield: 10 biscuits.

CARAMEL CINNAMON ROLLS

Darla Woody

- **6 c. flour**
- **1 cake or pkg. yeast**
- **5 T. sugar**
- **6 T. shortening**
- **1 short T. salt**
- **1 c. milk**
- **1 c. lukewarm water**

(continued)

Scald milk - add sugar, salt & shortening. Cool to lukewarm. Dissolve yeast in lukewarm water; Add yeast to milk mixture - Add flour & beat until smooth. Let rise. Roll Dough out. Spread with oleo - sprinkle heavily with cinnamon - roll and cut about 2" thick. CARMEL: 1 - 1 lb. brown sugar, 1 cup heavy cream - Heat to boiling, pour in 9 x 13" pan, place rolls on top - Let Rise - Bake 400° for 25 min. Turn Out immediately.

CINNAMON PULL-APART BREAD

Kelly Vierling
Parent/Volunteer

- **¾ c. granulated sugar**
- **1 T. ground cinnamon**
- **2 cans refrigerated buttermilk biscuits**
- **½ c. butter or margarine (melted)**
- **4 oz. cream cheese**
- **½ c. powdered sugar**
- **2 T. milk**

Preheat oven to 350°. Cut biscuit dough into quarters with scissors. Mix granulated sugar and cinnamon in medium bowl. Roll dough quarters in cinnamon sugar. Place half of biscuits into greased 12 cup bundt cake pan. Drizzle with ¼ c. of the melted butter. Top with remaining biscuit quarters and melted butter. Top unbaked loaf with remaining cinnamon sugar mixture in bowl. Bake 40 to 45 min. or until golden Brown. Let stand 5 min. and invert onto plate. (While loaf is making mix cream cheese and powdered sugar with electric mixer until well blended. Add 1 to 2 T. of milk until desired consistency is reached.) Spoon over warm loaf. Makes 12 servings.

CREAM CHEESE BRAIDS

JoAnne Huss
PTHS Counselor

BREAD

- **1 c. sour cream, scalded**
- **½ c. sugar**
- **½ c. margarine, melted**
- **½ c. warm water (105° - 115°)**
- **2 pkg. yeast**
- **2 eggs, beaten**
- **4 c. all-purpose flour**

FILLING

- **16 oz. cream cheese**
- **¾ c. sugar**
- **1 T. sour cream**
- **2 tsp. vanilla**
- **1 egg**

beat in mixer until well-blended

Combine scalded sour cream, sugar, margarine and salt. Mix well and let cool to lukewarm. Dissolve yeast in warm water in lg. mixing bowl.

(continued)

Stir in sour cream mixture, then eggs. Gradually stir in flour (dough will be soft). Cover tightly and chill overnight. Divide dough into 4 sections. Turn each portion onto a well-floured board. Knead 5 times. Roll into a 12 x 8" rectangle. Spread 1/4 filling in center, leaving 1/2" margin around edges. Carefully roll as a jelly roll beginning on the long side. Pinch ends to seal. Place seam side down on greased pan. Slash at 1" intervals. Cover and let rise about 1 hr. Bake at 375° 15 - 20 min. Frost with powered sugar frosting.

DELICIOUS PAN BREAD

Joanie Goss
P-T Intermediate Teacher

1 pkg. yeast
1 1/4 c. warm water
1 tsp. salt
2 eggs
2 sticks butter
3 1/2 c. flour
3 T. powdered milk

Dissolve yeast in water, Add sugar, salt, eggs, 1 stick butter, 3 1/2 c. flour, 3 T. powdered milk. Mix. Let rise 1 hr, cover with a towel. Stir down, put in greased pan. Melt 1 stick butter, pour over the top, let rise 45 min. Bake 400° for 20 - 25 min. (Fix 2 1/2 hrs. before serving).

FRIED INDIAN BREAD

Judy Higbee Queen
(Suzette Barta)

1 c. all-purpose flour
1 c. whole-wheat flour
1/2 c. water
1 tsp. salt
salad oil

About 1 1/2 hours before serving: In medium bowl, stir all-purpose flour, whole wheat flour, water, salt and 1 1/2 teaspoon of salad oil until blended. (mixture will be dry). In bowl, with hand, knead dough until it holds together and is smooth, about 10 min. Shape dough into ball and place in greased bowl; cover with plastic wrap - let rest 10 min. (Meanwhile, heat a 12" skillet at 400°) - with hands shape dough into 20 balls. On lightly floured surface, with floured rolling pin, roll ball into paper-thin circle 4" around, edges may be ragged. Keep dough and finished circles covered with plastic to prevent drying out. Drop circle one at a time into hot oil. With slotted spoon hold circle under oil until it puffs up. Fry about 20 seconds longer or until lightly browned, turning once. Drain on paper towels. Serve warm

FRUIT YOGURT SCONES

Whitney Ray
Class of 2005

2½ c. all-purpose flour
1 T. baking powder
¼ c. granulated sugar
½ c. cold butter, cut into chunks
¾ c. yogurt (any type)

Preheat oven 425°. Measure flour, baking powder and sugar into a large bowl, stir to mix well. Add butter chunks and using a pastry blender cut butter into the flour mixture until it looks evenly crumbly. Add the yogurt to the crumbly mixture and stir just until it forms a soft dough that will cling together in a ball. Dump the dough out onto a lightly floured surface and knead it by hand 10 - 12 times just until smooth (excessive kneading will make scones tough). Pat the dough down to about one inch on a lightly floured surface, Cut dough into triangles with a knife. Place scones on an ungreased baking sheet slightly apart to allow for rising. Bake for 12 - 15 min. until lightly browned. Serve with coffee and jam. Makes 12 - 16 scones.

GARLIC CHEESE BISCUITS

Zane Kennedy
Class of 2005

2 c. Bisquick
⅔ c. milk
½ c. shredded cheese

SPREAD:
2 T. butter
½ tsp. garlic powder or salt

Mix well, drop by T. onto lightly greased cookie sheet. Bake 450° for 8 to 10 minutes. After done, brush butter and garlic spread on top.

GLAZED RAISIN-CINNAMON BISCUITS

Stephanie Weis
Class of 2003

2½ c. Bisquick baking mix
½ c. raisins
⅔ c. milk
2 T. sugar
1 tsp. ground cinnamon

VANILLA GLAZE:
⅔ c. powdered sugar
1 T. warm water
¼ tsp. vanilla

Heat oven to 450° Mix all ingredients except vanilla glaze until dough forms; beat 20 strokes. Turn onto cloth-covered board well dusted with baking mix. Gently roll to coat; shape into ball. Knead 10 times. Roll ½" thick. Cut with 2½" cutter dipped in baking mix. Bake on greased

(continued)

cookie sheet until golden brown, 8 to 10 minute Spread with vanilla glaze while warm. Makes 10 biscuits. VANILLA GLAZE: Beat ⅔ c. powdered sugar, 1 T. warm water and ¼ tsp. vanilla until smooth.

HAWAIIAN BANANA BREAD

Teresa Niles
Cimmaron Valley Coop

1 c. shortening
6 ripe bananas, mashed
2¼ c. flour
2 tsp. baking soda
1 tsp. allspice
½ tsp. nutmeg
2 c. sugar
4 eggs
1 tsp. salt
1 tsp. cinnamon
½ tsp. cloves

Cream shortening and sugar. Add bananas Add eggs one at a time, beating well after each addition. Mix dry ingredients and add to creamed mixture - mix until well blended. Spread in 2 well greased loaf pans. Bake at 350° for 1 hour. Cool a few minutes before removing from pans.

HAWAIIAN SWEET BREAD

Diann Rudd
Music Teacher

6½ to 7 c. flour
⅔ c. sugar
½ tsp. ginger
2 pkg. active dry yeast
½ c. water
1 c. pineapple juice, room temp.
¾ c. mashed potato flakes
1 tsp. salt
2 tsp. vanilla
1 c. milk
½ c. margarine
3 eggs

Grease three 8 or 9" round cake pans. Lightly spoon flour into measuring cup: Level off. In a lg. bowl, combine 3 c. flour, mashed potato flakes, sugar, salt, ginger, vanilla and yeast. In medium saucepan, heat milk, water and margarine until very warm (120° - 130°). Add warm liquid, pineapple juice and eggs to flour mixture. Blend at low speed until moistened; beat 4 minutes at med. speed. By hand, stir in 3 c. flour to form a stiff dough. On floured surface, knead in ½ to 1 c. flour until smooth and elastic, (about 5-8 min.) Place dough in greased bowl; cover loosely with plastic wrap and cloth towel. Let rise in warm place until light and doubled in size (1 to 1½ hrs.) Punch down dough. Divide dough into 3 parts; form into round balls. Place in prepared pans. Cover; let rise in warm place until light and doubled in size,(about 1 hr.) Heat oven to 375°. Bake 25 - 35 min. or until loaves sound hollow when lightly tapped. Remove from pans immediately. Makes 3 loaves.

HOMEMADE BREAD

Francis Blair

2 pkg. yeast
2 c. warm water
½ c. sugar
1 T. salt
2 eggs
¼ c. oil
6- 6½ c. flour

Dissolve yeast; stir in sugar, salt, eggs, oil and 3 c. flour. Beat until smooth. Mix in enough flour to make dough easy to handle. Turn on board; knead until smooth (8 - 11) minutes. (At this point, the dough may be stored in refrigerator for up to 3 days). Turn in greased bowl; let rise until dough is double. Punch down and let rise until double again, then bake.

MEXICAN CORNBREAD

Beverly Evans
Tracy Farmer Class of 1980

1 c. cornmeal
1 c. sweet milk
⅓ c. bacon drippings
1 tsp. salt
½ tsp. soda
1 can cream style corn
½ lb. ground beef
1 onion, medium (chopped)
1 clove garlic (chopped)
1 jalapeño pepper (optional)
1 pkg. grated cheddar cheese

Thoroughly grease a 12" iron skillet. Coat with cornmeal (edges too) heat in oven until corn meal is lightly browned. (1.) Brown the hamburger meat and drain (with chopped onion and clove) Jalapeño is optional. (2.) Mix the first 6 ingredients. (3.) Pour half the mixture into hot skillet. (4.) Cover the mixture evenly with hamburger meat. (5.) Pour rest of cornmeal mixture over meat. (6.) Cover with grated cheese and Bake at 450° for 20 minutes or until brown.

MOIST PUMPKIN BREAD

Chris Holzer
Class of 2006

⅔ c. shortening
2 c. sugar
4 eggs
2 c. cooked, mashed pumpkin
⅔ c. water
3⅓ c. all-purpose flour
2 tsp. baking soda
¾ tsp. salt
½ tsp. baking powder
1 tsp. ground cinnamon
1 tsp. ground cloves

(continued)

Cream shortening and gradually add sugar, beating well at medium speed with mixer. Add eggs one at a time until well mixed. Stir in pumpkin and water - set aside mixture. Combine flour, baking soda, salt, baking powder, cinnamon, and cloves, mix well. Add this to creamed mixture, mixing well. Spoon into 2 greased and floured 9 x 5 x 3" inch loaf pans. Bake at 350° for 1 hr. or until wooden pick inserted in center comes out clean.

MONKEY BREAD

Linda Holbrook
Ele. Music Teacher
Class of 1968

1 pkg. (36) frozen dinner rolls
1 stick oleo
parsley flakes

Coat bundt pan with butter. Put half of the rolls in bottom of pan. Cut ½ stick oleo into pats and put on top of rolls. Top with parsley flakes. Put rest of rolls in pan, top with remaining oleo pats and parsley flakes. Let rise. When dough is even with top of pan, bake at 350° about 30 min. (You may use garlic powder to serve with Italian dishes).

MOTHER'S CINNAMON ROLLS

Tina Swafford
Payne County Bank

2 pkg. yeast
1 c. lukewarm water
1 tsp. sugar
1 c. milk
½ c. shortening
⅔ c. sugar
1½ tsp. salt
2 eggs
¼ tsp. nutmeg
7 c. flour
butter (softened)
cinnamon & sugar (or brown sugar)

Put warm water in large bowl add yeast and 1 tsp. sugar (Let stand 5 min.) Scald milk, remove from stove and add shortening and sugar (Let stand until lukewarm.) Sift nutmeg with flour. Add eggs to yeast mixture. Add milk mixture and mix well. Add about half of the flour, mix well. Add remaining flour, mix well. Cover with a clean towel and let stand in a cozy warm place until doubled in size. Lightly flour counter top and using about ⅓ of dough at a time, roll out to ¼ inch thickness in an oblong shape. Use softened butter to cover the top of the dough and then cover the butter with cinnamon and sugar. Roll dough from one end and then slice 1 inch thick and place cut side down in a well greased

(continued)

pan. Repeat steps with remaining dough. Cover again and let rise until doubled in size. Bake in 375° oven for about 20 minutes.

MOTHER'S PUMPKIN BREAD

Walter Hutchinson
Class of 1971

- **3/4 c. shortening**
- **3 c. sugar**
- **4 eggs**
- **2 c. pumpkin**
- **2/3 c. water**
- **3 1/3 c. all-purpose flour**
- **2 tsp. baking soda**
- **1 1/2 tsp. salt**
- **1/2 tsp. baking powder**
- **1 tsp. ground cinnamon**
- **1 tsp. nutmeg**
- **1 c. chopped nuts**
- **1 c. raisins**

Heat oven to 350°. Grease bottoms only of loaf pans. Mix shortening and sugar in large mixing bowl. Add eggs, water and pumpkin. Stir in flour, baking soda, salt, baking powder, cinnamon and nutmeg. Mix in nuts and raisins. Pour in loaf pans. Bake approx. 1 hr. and 10 min. or until a wooden toothpick inserted in center of loaf comes out clean. Remove from pan and cool completely before slicing. Makes 2 loaves in 9 x 5 x 3" pans, or 3 loaves in 8 1/2 x 4 1/2 x 2 1/2" pans.

NANA'S (GRANDMOTHER SHEARER) DINNER ROLLS

Shane Niles
Class of 1991

- **1 1/2 c. milk**
- **1 1/2 tsp. salt**
- **2 eggs**
- **2 pkg. yeast**
- **1/2 c. sugar**
- **1/4 c. margarine**
- **4 to 5 c. flour**

Dissolve yeast in 1/2 c. warm water - set aside. Heat milk and margarine to lukewarm. Add sugar and salt to milk mixture (make sure they are dissolved) Beat eggs slightly and add to mixture. Add dissolved yeast - mix to combine all ingredients. Add flour 1 cup at a time, mixing well. (dough will be sticky) Pour out onto floured board (1 c. flour) Knead to work flour into dough. Dough should be kneaded about 5 or 10 min. (Try to not add too much flour as it will make your rolls tough) Put dough into a bowl that has been greased with margarine. Rub the top with margarine and let stand covered with a cloth until double in bulk. Turn out again and knead again about 5 min. and then roll out and cut out

(continued)

rolls with cutter or you can pinch off a ball and put on greased cookie sheet and let rise again until double in size. Bake for 15 min at 350°.

NEW MEXICO CORNBREAD

Rachel (Perkins) Kolb
Class of 1999

1 c. yellow cornmeal
1 T. baking powder
¾ tsp. salt
1 c. cream style corn
1 c. sour cream
⅔ c. butter, melted
2 eggs
(4-oz.) shredded cheddar cheese
1 (4-oz.) can chopped green chilies

In one bowl, combine cornmeal, baking powder and salt. In another bowl combine rest of ingredients and add to dry ingredients. Stir until moist. Pour into 9" square pan. Bake 350° for 1 hr. Yield: 9 servings.

PAULA'S MONKEY BREAD

Paula Focht
P-T Teacher

½ c. milk
2 T. water
1 lg. egg
1 T. butter
½ tsp. salt
2¼ c. bread flour
4 tsp. sugar
1½ tsp. b. machine yeast
½ tsp. cinnamon
2 T. butter or margarine (melted)

Add milk, water, egg, 1 T. butter, salt, flour, 4 tsp. sugar and yeast to bread machine. Select dough cycle. When cycle is completed roll dough into 20 balls, stir sugar and cinnamon together. Roll each ball in butter then in sugar, arrange half of the balls in the bottom of a greased ring mold or tube pan. Repeat with the remaining dough, making a second layer, cover and let rise till doubled 35 - 45 min. Bake at 375° for 25 - 30 min. Cool 1 min. on rack then invert onto a plate. Serve Warm. (Raisins or Craisins can be put in these and use equal part of white and brown sugar when dipping).

PEANUT BUTTER BREAD

Michael Bowyer
Class of 2001

2 c. all-purpose flour	**³⁄₄ c. creamy or crunchy peanut butter**
¹⁄₂ c. sugar	**1 lg. egg**
2 tsp. baking powder	**1 c. milk**
1 tsp. salt	

Stir together flour, sugar, baking powder and salt in a medium bowl; cut in peanut butter with a fork or pastry blender until crumbly. Stir together egg and milk; stir into dry ingredients - just until moistened. Pour batter into greased 9 x 15" loaf pan. Bake 350° for 1 hr. or until a wooden toothpick inserted in the center comes out clean. Remove from pan immediately and cool on a wire rack.

PIZZA DOUGH

Melissa Hall
Class of 2005

1 pkg. active dry yeast	**2 T. vegetable oil**
1 c. warm water	**2¹⁄₂ c. all-purpose flour or whole-wheat**
1 tsp. sugar	
1 tsp. salt	

Dissolve yeast in warm water. Stir in remaining ingredients; beat vigorously 20 strokes. Let rest about 5 minutes.

POLAR CHEESE BREAD

Ryan Allen
Class of 2001

3¹⁄₄ c. Bisquick baking mix	**1 (12 oz.) can "Polar" beer (or your choice)**
1 c. shredded cheddar cheese	**1 egg**
¹⁄₂ tsp. ground pepper, if desired	

Heat oven to 350°. Grease a 2 qt. casserole, or grease and flour loaf pan. Mix all ingredients; beat vigorously 30 seconds. Pour into casserole. Bake 45 to 50 min. or until golden brown. Remove from pan; cool 10 min. Cut round into wedges or loaf into ¹⁄₂" slices. Serve warm.

PORK N BEAN BREAD

Linda Bowyer
Class of 1973

1 c. raisins
1 c. boiling water
3 eggs
1 c. oil
2 c. sugar
1 (16 oz.) can Pork & Beans
3 c. flour
1 tsp. cinnamon
½ tsp. baking powder
1½ tsp. baking soda
½ tsp. salt
1 tsp. vanilla
1 c. nuts

Mix raisins with boiling water. Stir and set aside. Beat eggs, oil, sugar and beans until mixed and beans are broken. Stir in water from raisins. Add dry ingredients together and mix with bean mixture. Add nuts, raisins and vanilla to batter. Pour into 3 well greased loaf pans. Bake 325° for 50 - 60 minutes.

PRETZELS

Christy (Blair) Cluck
Class of 1996

1 pkg. yeast
1½ c. lukewarm water
¾ tsp. salt
1½ tsp. sugar
4 c. flour

Soften 1 pkg. of yeast in 1½ c. of lukewarm water. Add ¾ tsp. salt & 1½ tsp. sugar and approx. 4 c. flour. Mix and knead mixture into soft dough. (it should not be sticky) DO NOT let dough rise. Pinch off small amounts of dough and roll into ropes, twist into pretzel shapes and place on foil covered cookie sheet, dusted with flour, brush each pretzel with beaten egg. Sprinkle with salt (if desired) and bake at 400° until golden brown.

PULL-APART BACON BREAD

Misty Bowyer
Class of 1998

1 (16 oz.) pkg. bacon
1 tsp. vegetable oil
¾ c. chopped green peppers
¾ c. chopped onion
3 (7½-oz.) 3 tubes refrigerated buttermilk biscuits
½ c. margarine, melted
½ c. shredded cheese

Cook bacon until crisp. Drain; crumble and set aside. Place oil in skillet; heat over med. high heat until oil is warm. Add green peppers and

(continued)

onion, sauté until vegetables are tender. Cut biscuits in fourths and place in large mixing bowl. Add sautéed vegetables, crisp bacon, margarine and cheese; toss until thoroughly mixed. Place in a 10" tube pan coated with cooking spray oil. Bake 350° for 30 min. Immediately invert onto large serving plate.

PUMPKIN BREAD

Denise Lowery
Payne County Bank

3⅓ c. flour
2 tsp. soda
1½ tsp. salt
1 tsp. nutmeg
1 tsp. vanilla
1 tsp. cinnamon
1 tsp. allspice
3 c. sugar
1 c. oil
4 eggs
2 c. pumpkin

Sift all dry ingredients into mixing bowl. Make a well in the center of the dry ingredients and add remaining ingredients and mix. Grease 2 loaf pans, fill ½ to ¾ full and Bake 350°.

PUMPKIN BREAD

Stacy Beal
Model Tee ScreenPrinting & Emproidery

1 c. sugar
1 c. oil
2 eggs (plus 1 yolk)
½ c. chopped nuts
1½ c. flour
½ tsp. salt
1 tsp. baking soda
½ tsp. cinnamon
½ tsp. nutmeg
1 pkg. instant vanilla pudding
1 c. pumpkin

In a large bowl, Mix together sugar, oil, eggs and yolk, salt, soda, cinnamon and nutmeg. Add pumpkin, mix well. Add flour and pudding. Add nuts last. Pour into 2 small loaf pans. Bake 350° for 1 hr and 15 min. or until done.

PUMPKIN BREAD (MADE WITH OIL)

Kami Paige
Class of 2006

- **2 eggs**
- **½ c. sugar**
- **1 c. mashed pumpkin**
- **½ c. oil**
- **¼ c. water**
- **1⅔ c. flour**
- **¼ tsp. baking powder**
- **1 tsp. salt**
- **1 tsp. baking soda**
- **½ tsp. cloves**
- **1 tsp. cinnamon**

Combine eggs and sugar. Add mashed pumpkin - blend thoroughly. Add oil and water - set aside. Add and blend, flour, baking powder, salt, baking soda, cloves and cinnamon. Add dry mixture to creamed mixture, put in greased and floured loaf pans and Bake 350° for 1 hr. or until done.

PUMPKIN BREAD (MADE WITH SHORTENING)

Kami Paige
Class of 2006

- **⅔ c. shortening**
- **2 c. pumpkin**
- **2⅔ c. sugar**
- **4 eggs**
- **⅔ c. water**
- **3⅓ c. flour**
- **2 tsp. baking soda**
- **½ tsp. baking powder**
- **1 tsp. cinnamon**
- **1 tsp. ground cloves**
- **1½ tsp. salt**
- **⅔ c. raisins**
- **⅔ c. chopped nuts**

Heat oven 350° Mix shortening and sugar thoroughly. Add eggs, pumpkin and water. Blend in flour, soda, salt, baking powder and spices. Stir in nuts and raisins. Pour into 2 well greased and floured loaf pans. Bake 65-70 min.

SALLY LUNN BREAD

Paula Focht
P-T Teacher

- **1 c. milk**
- **½ c. plus 1 T. (1 stick) unsalted butter**
- **¼ c. sugar**
- **1 pkg. active dry yeast**
- **3 lg. eggs, lightly beaten**
- **4 c. all-purpose flour**
- **1 tsp. salt**

Combine milk, ½ c. butter, and sugar in a saucepan. Gently heat until the butter and sugar are dissolved in the milk. Let cool to lukewarm,

(continued)

then Stir in yeast and let it sit until little bubbles appear. Stir in the eggs. Put the mixture in a lg. bowl and Blend in the flour and salt. Stir with a wooden spoon until the dough becomes elastic and shiny, beating 400 strokes. Cover with a damp towel or plastic wrap and let the dough rise in a warm, draft-free place until doubled in volume. Beat the dough down, counting 50 strokes, and set aside for 15 min. Generously butter a tube pan with the remaining butter. Beat the dough another 50 strokes and put it evenly in the tube pan. Cover again and let rise until doubled. Preheat oven to 375°, bake in the middle of the oven until the bread is risen and golden in color, about 40 min.

SOPAIPILLAS

Whit Oyler
Class of 2005

1 c. unsifted flour
1½ tsp. baking powder
½ tsp. salt
1½ level T. Crisco

Mix by hand until an even consistency in flour and shortening. Then add just enough milk or warm water (about ⅓ c.) until dough can be handled but not sticky. Divide and roll dough about ⅛" thick. Roll in waxed paper so dough does not dry out and let stand at least an hr. (overnight is okay but dough may turn dark). Cut into approximately 3 x 3" pieces and drop into hot, deep grease (just short of smoking hot). Dough must sink under hot oil in order to puff. After 1 side browns, turn to other side, about 10 seconds on each side. Serve with honey.

SOUR CREAM & ONION BREADSTICKS

Ashley Strauss
Class of 2005

1 egg, beaten
1 (11 oz) can Pillsbury refrigerated breadsticks
¼ c. finely crushed sour cream and onion flavored potato chips

Heat oven to 350°. Grease cookie sheet. Unroll dough; separate at perforations to form 8 strips; twist. Place 1" apart on greased cookie sheet, pressing ends down firmly. Brush each breadstick with beaten egg. Sprinkle with crushed potato chips. Bake for 15 to 18 min or until golden brown. Serve warm.

SQUAW BREAD

Mary Reid

flour	oil
baking powder	milk

For each cup of flour, add 1 tsp. baking powder; stir. Add milk until you have a stiff dough. Drop small portions on well-floured board. Pat flat and make 2 slits in center of portion. Fry in hot grease until golden brown on each side.

Recipe Favorites

Recipe Favorites

Desserts

Helpful Hints

- Egg whites need to be at room temperature for greater volume when whipped. Remember this when making meringue.

- When preparing several batches of pie dough, roll dough out between sheets of plastic wrap. Stack the discs in a pizza box, and keep the box in the freezer. Pull out the required crusts as needed.

- Place your pie plate on a cake stand when placing the pie dough in it and fluting the edges. The cake stand will make it easier to turn the pie plate, and you won't have to stoop over.

- Many kitchen utensils can be used to make decorative pie edges. For a scalloped edge, use a spoon. Crosshatched and herringbone patterns are achieved with a fork. For a sharply pointed effect, use a can opener to cut out points around the rim.

- Keep strawberries fresh for up to ten days by refrigerating them (unwashed) in an airtight container between layers of paper towels.

- When grating citrus peel, bits of peel are often stuck in the holes of the grater. Rather than waste the peel, you can easily brush it off by using a clean toothbrush.

- To core a pear, slice the pear in half lengthwise. Use a melon baller to cut out the central core, using a circular motion. Draw the melon baller to the top of the pear, removing the interior stem as you go.

- When cutting butter into flour for pastry dough, the process is easier if you cut the butter into small pieces before adding it to the flour.

- To keep the cake plate clean while frosting, slide 6-inch strips of waxed paper under each side of the cake. Once the cake is frosted and the frosting is set, pull the strips away leaving a clean plate.

- When decorating a cake with chocolate, you can make a quick decorating tube. Put chocolate in a heat-safe zipper-lock plastic bag. Immerse in simmering water until the chocolate is melted. Snip off the tip of one corner, and squeeze the chocolate out of the bag.

- Professionally decorated cakes have a silky, molten look. To get that appearance, frost your cake as usual, then use a hair dryer to blow-dry the surface until the frosting slightly melts.

- To ensure that you have equal amounts of batter in each pan when making a layered cake, use a kitchen scale to measure the weight.

DESSERTS

CAKES

CARROT CAKE

Leah Henry
D'Marios

2 c. sugar
2 c. flour
2 tsp. cinnamon
1 tsp. salt
1½ c. oil
4 eggs
2 tsp. soda
2 tsp. baking powder
3 c. grated carrots

Mix sugar and oil; add eggs 1 at a time. Beat after each egg. Add dry ingredients to sugar and oil mixture. Mix well, then add carrots. Bake in a 9 x 13" pan at 350° for 30 minutes. ICING: Mix together - 2 tsp. vanilla, 1 box powdered sugar, 1 (8-oz.) pkg. cream cheese, 1 stick margarine and 1 c. chopped pecans. Add enough milk to bring icing to a spreading consistency.

CHERRY CHEESE CAKE

Nicole (Karner) Tivis
Class of 1997

CRUST:
1 pkg. graham crackers
3 more graham crackers
1 stick melted margarine
½ c. powdered sugar

FILLING:
8 oz. cream cheese
1½ c. powdered sugar
1 (16-oz.) container Cool Whip
1 can cherry pie filling

Combine crust ingredients - put into a pie plate. Mix together filling ingredients until smooth. Put into pie crust and top with cherry pie filling. Chill.

CHERRY CHEESECAKE

Toni Battles
P-T Fifth Grade Teacher

CRUST:
¼ lb. butter or margarine
1½ c. crushed graham crackers
½ c. sugar
FILLING:
2 c. sifted powdered sugar
2 (8-oz.) pkg. cream cheese, softened
TOPPING:
1 can cherry pie filling
1 container Cool Whip or whipped topping

CRUST: Work together, butter, crushed graham crackers and sugar. Pack in bottom of pie pan. Bake at 325° for 8 minutes. Allow to cool. FILLING: Cream together powdered sugar and cream cheese. Place over graham cracker crust. Layer a can of ready to use cherry pie filling over the cream cheese. The top layer is a container of whipped topping. Yield: 12 servings

CHERRY CHOCOLATE CAKE

Sandra Royce
Mother of Austin Neal
Class of 2007

1 Devils food cake mix
2 pkg. whip cream mix
1 c. cocoa
4 cans cherry pie filling

Mix and bake Devils food cake mix as directed on pkg. - in 2 (8") greased and floured cake pans. Cool cakes then slice cakes in half from the side of the cakes. (You now have 4 cakes). Prepare the whipped cream mix and add the cocoa to the whipped cream. Put 1st can of pie filling on top of a layer of cake; top with another layer of cake; put the 2nd can of pie filling on that layer; top with another layer of cake and put the 3rd can of pie filling on it. Top with the last layer of cake. Frost the top layer with the chocolate whip cream. Top that with the 4th can of cherry pie filling, Chill until serving.

CHERRY CHOCOLATE DUMP CAKE

Cheryl Sheldon
Payne County Bank

2 cans cherry pie filling
1 c. chocolate chips
1 white cake mix, dry
1 stick margarine

Layer in order given, bake 350° for about 30 minutes.

CHOCOLATE CAKE

Patsy Lile
Patsy's Flowers & Gifts
Class of 1961

CAKE:
2 c. flour
2 c. sugar
1 stick butter
½ c. oil
4 T. cocoa
1 c. water
½ c. buttermilk
1 tsp. vanilla
¼ tsp. cinnamon
¼ tsp. salt
1 tsp. soda
2 eggs
ICING:
1 stick butter
4 T. cocoa
1 c. pecans
5 T. milk
1 tsp. vanilla
1 box powdered sugar

CAKE: In a large bowl mix 2 c. flour and 2 c. sugar. In a saucepan bring 1 stick butter, ½ c. oil, 4 T. cocoa and 1 c. of water to a boil. Pour this hot mixture over sugar and flour. Mix well. Add ½ c. buttermilk, 1 tsp. vanilla, ¼ tsp. cinnamon, ¼ tsp. salt, 1 tsp. soda and 2 eggs. Mix well. Pour batter onto a greased cookie sheet. Bake at 400° for 20 minutes. Five minutes before cake is done make icing. ICING: Combine and bring to a boil 1 stick butter, 4 T. cocoa and 5 T. milk. Remove from fire and add the 1 tsp. vanilla, 1 c. nuts and 1 box powdered sugar. - Beat smooth and spread over cake while hot.

CHOCOLATE CAKE

Faith Wassell
Class of 2005

2 c. cake flour
1⅓ c. sugar
1 tsp. baking powder
1 tsp. salt
½ tsp. baking soda
½ c. shortening
1 c. milk
1 tsp. vanilla
2 eggs
2 (1-oz.) squares unsweetened chocolate, melted

Sift dry ingredients into bowl. Add shortening, ⅔ c. milk and vanilla. Beat with a mixer on low speed for 1 minute, stop and scrape bowl. Beat on med speed for 1 minute, add remaining milk, eggs and chocolate, continue to beat for 30 seconds more, stop and scrape bowl. Pour batter into 2 greased and floured 8 or 9" cake pans. Bake at 375° for 25 minutes or until toothpick inserted in center comes out clean. Cool before frosting.

CHOCOLATE CHIP POUND CAKE

Beth Hawkins
Media Center Teacher
Sr. Class Sponsor

1 pkg. yellow cake mix
4 eggs
1 sm. pkg. instant chocolate pudding mix
1 sm. container sour cream
¾ c. Wesson oil
1 (8-oz.) pkg. chocolate chips

Mix cake and pudding mix; then add other ingredients. Fold in chips last. Bake in tube or bundt pan at 350° for 45 minutes.

CHOCOLATE OATMEAL CAKE

Hattie L. Prather
Hattie's Sewing & Alterations

1 c. rolled oats
1½ c. boiling water
½ c. shortening
1½ c. sugar
1 c. sifted flour
2 eggs
½ c. cocoa
1 tsp. baking soda
1 tsp. salt
1 tsp. vanilla

Mix rolled oats in boiling water. Let cool. Cream shortening with sugar and eggs. Add oats with flour, cocoa, baking soda, salt and vanilla. Beat until smooth. Bake in greased pan at 350° for 35 minutes. Frost with chocolate or white frosting, pecans or any type nuts may be added to frosting.

CHOCOLATE TURTLE CHEESECAKE

Lonnie Shere
Sonic

1 chocolate crumb pie crust
1 (7-oz.) pkg. caramels
¼ c. evaporated milk
¾ c. chopped pecans - divided
2 - 3 oz. cream cheese, softened
½ c. sour cream
1¼ c. milk
1 sm. pkg. chocolate instant pudding mix
½ c. fudge topping

(1.) Place caramels and evaporated milk in heavy saucepan. Heat on medium low -stirring continually until smooth, add ½ c. nuts. Pour into pie crust. (2.) In a bowl combine cream cheese, sour cream and milk, mix until well blended. Add pudding mix and stir until smooth.(3.) Pour pudding mixture over caramel mixture in pie crust, chill for 15 minutes.(4.) Drizzle fudge topping on top, sprinkle with remaining nuts.

CHOCOLATE ZUCCHINI CAKE

Lu Calavan
P-T Teacher
(Jordan Calavan's Mom)

½ c. margarine
1¾ c. sugar
½ c. oil
2 eggs
1 tsp. vanilla
2½ c. flour
½ c. sour milk (1 T. vinegar to 1 c. milk)
½ tsp. baking soda
½ tsp. cinnamon
4 T. cocoa
½ tsp. salt
½ tsp. cloves
¼ c. chocolate chips
2 c. grated zucchini

Cream margarine, oil and sugar. Add eggs, vanilla and sour milk. Stir in dry ingredients. Beat well. Stir in chips and zucchini. Turn batter into greased and lightly floured pan. Sprinkle a few chocolate chips on top. Bake at 325° for 45 minutes.

CHOP SUEY CAKE

Pat Vassar

2 c. flour
2 c. sugar
2 eggs
2 tsp. baking soda
½ tsp. salt
1 (20 oz.) can crushed pineapple (undrained)
1 c. chopped pecans (optional)
ICING:
1 cube butter or margarine
1 (8-oz.) cream cheese, softened
1 tsp. vanilla

Mix dry ingredients, eggs and pineapple. Cook 35 - 40 min. at 350° In a 9 x 13" pan. ICING: Mix all icing ingredients together and pour on cake while warm.

CHRISTMAS STORY CAKE

Dolores Shelton
Perkins Drug Clerk

3 layer red cake
white frosting
yellow frosting
heart shaped red hots
1 white birthday sized candle

Frost layers, sides and top of red colored cake with white frosting. In center of cake using yellow frosting make a star. Around the center of the circumference of the cake place the heart shaped red hots - each

(continued)

touching the other. Finally add the birthday candle into the middle of the yellow star. Light the candle as you begin the the story of Jesus; The lighted candle is symbolic of the light Jesus brought into the world. The yellow star represents the star the wisemen followed to Bethlehem. The red hearts around the cake remind us of the Love Jesus brought into the world. Cut a wedge slice of cake, so the three layers can be seen - representing the Trinity. The Father, The Son and The Holy Spirit. The white frosting reminds us of the purity of Jesus. And the red cake reminds us of the Blood that Jesus shed for you and me.

COCA COLA CAKE

Kathy Custar
P-T Elementary School Staff

2 c. flour
2 c. sugar
2 sticks butter
3 T. cocoa
1 c. coke
½ c. buttermilk
1 tsp. baking soda
2 eggs
1 tsp. vanilla
1½ c. miniature marshmallows
¼ tsp. salt
ICING:
½ c. butter
3 T. cocoa
6 T. coke
1 box powdered sugar
1 c. pecans (chopped & toasted)
1 tsp. vanilla

Preheat oven 350°. Toast 1 c. pecans (to be used in icing). Sift flour and sugar in bowl. Heat butter, cocoa and coke to boiling point and pour over flour and sugar mixture. Add buttermilk, baking soda, eggs, vanilla, salt and last add marshmallows. Do not beat with electric mixer. This will be a thin batter with marshmallows floating on top. Bake for 30 - 35 minutes. ICING: Heat to boiling - butter, cocoa and coke. Pour over box of powdered sugar. Add nuts and vanilla. Spread over hot cake. Serves 24.

COWBOY CAKE

Walter Hutchinson
D'Marios
Class of 1971

2½ c. all-purpose flour
1½ c. sugar
½ c. cocoa
2 tsp. soda
½ tsp. salt
⅔ c. cooking oil
2 T. vinegar
1 T. vanilla
2 c. cold coffee (or cold water)
¼ c. sugar
½ tsp. cinnamon

(continued)

Put flour, 1½ c. sugar, cocoa, soda and salt into an ungreased 13 x 9 x 2" metal baking pan. Stir with a fork to mix; form 3 wells in flour mixture. Pour oil into one well, vinegar in one well and vanilla in one well. Pour cold coffee over all ingredients and stir with fork until well mixed. Do NOT beat. Combine remaining sugar and cinnamon; sprinkle over batter. Bake in 350° oven for 35 - 40 minutes.

DEATH BY CHOCOLATE

Bryan & Ashley Nance
P-T Teachers

1 box devil's food cake mix
1 (5.9 oz) box Jello chocolate mousse
1 lg. carton Cool Whip
6 Skor or Heath candy bars

Bake cake as directed. After cake has cooled, crumble it up. Mix mousse as directed. Crumble and smash candy bars. Layer cake, mousse, Cool Whip and candy, until all is used. Makes a very large amount.

DIRT CAKE

Jonelle Kliesen

1 lg. bag Oreo cookies (crushed)
8 oz. cream cheese
1 stick butter
½ c. pow. sugar
3½ c. milk
2 sm. boxes instant vanilla pudding
1 (12 oz.) container Cool Whip

Crush Oreos into crumbs - set aside. Mix milk, pudding and Cool Whip - set aside. Mix cream cheese, butter, powdered sugar - set aside. Layer all three mixtures in a large bowl ending with Oreo cookie crumbs. Top with gummy worms or clean plastic flowers.

DR. PEPPER CAKE

Jeana Leatherbury
Frontier Realty

1¼ c. butter, divided
2 c. sugar
1¼ c. Dr. Pepper, divided
7 T. cocoa, divided
1½ tsp. cinnamon
2 c. flour
2 eggs
½ c. buttermilk
1 tsp. soda
1 tsp. vanilla

(continued)

Cream 1 c. butter and sugar until light and fluffy. Add 1 c. Dr. Pepper and mix well. Stir in 4 T. cocoa, cinnamon and flour; mix thoroughly. Add eggs, buttermilk and soda; beat until creamy. Pour into 13 x 9 x 2" baking pan; bake in 350° for 40 - 45 min. Five minutes before cake is done, melt remaining butter and combine with Dr. Pepper, cocoa and vanilla. Pour over hot cake.

EARTHQUAKE CAKE

Barbara Ahring
P-T Teacher 1971 - 1995
Currently Perkins Library Director

1ST LAYER:
1 c. coconut
1 c. chopped pecans
2ND LAYER:
1 box German chocolate cake mix

TOPPING:
1 lb. powdered sugar
1 (8-oz.) cream cheese
½ c. butter
1 tsp. vanilla

FIRST LAYER: Spread in the bottom of greased and floured 9 x 13" cake pan. SECOND LAYER: Prepare German chocolate cake mix as directed on box. Spread on top of bottom layer. Do not mix with bottom layer. TOPPING: Drop topping on top of cake layer. Cut across spoon drops with a knife. Bake 45 - 55 min. at 350°. The cake will crackle (earthquake) on top. No frosting necessary.

FAT-FREE CHOCOLATE CAKE

Penny Lee
Whistlestop

1 box lite chocolate cake mix
4 egg whites
1 can lite cherry pie filling
1 tub fat-free Cool Whip

Mix cake mix, egg whites and pie filling. Bake as directed on box. After cake cools cover with fat-free Cool Whip.

FRUIT CAKE HATERS FRUITCAKE

Robert Gould
Manager - Dollar General

1 box graham crackers
1 stick butter
1 bag large marshmallows
1 (10 oz) jar maraschino cherries (cut in half)
maraschino cherry juice

(continued)

Lay box of graham crackers on its side. Cut 3 edges to make a flap. Remove graham crackers and crush them. Put the crushed graham crackers back in the box. In a pan melt marshmallows and butter - stir. Fold the melted mixture into the crushed graham crackers, (right in the box) then fold in cherries and cherry juice. This will be thick and sticky.

FRUIT COCKTAIL CAKE (MOM'S)

Frances Burden
P-T Substitute

1½ c. sugar
2 eggs
2 c. flour
2 tsp. salt
1 c. fruit cocktail
fruit cocktail juice
¼ c. brown sugar
½ c. chopped nuts
½ c. coconut
ICING:
¾ c. sugar
1 c. Milnot
1 cube butter

Mix all cake ingredients except brown sugar, nuts and coconut. Pour into greased pan and then sprinkle with the brown sugar, nuts and coconut. Bake 350° until done. ICING: Mix together then boil the icing ingredients for 3 minutes, cool 15 minutes and then pour over cake.

FUNNEL CAKES

Kristy Willingham
Speech & Drama

2 eggs, beaten
1½ c. milk
2 c. all-purpose flour
1 tsp. baking powder
½ tsp. salt
2 c. cooking oil

Combine eggs and milk; Mix flour, baking powder and salt - Beat. (Add milk if too thin. If too thin add flour). Pour into hot grease with a swirling motion. Cook until light brown, turning once. Serve topped with powdered sugar.

GERMAN CHOCOLATE CAKE

Margaret Hrencher
PTHS Principal

- ½ c. boiling water
- 1 bar unsweetened cooking chocolate
- 1 c. butter
- 2 c. sugar
- 4 egg yolks
- 1 tsp. vanilla
- 2½ c. cake flour
- 1 tsp. soda
- ½ tsp. salt
- 1 c. buttermilk
- 4 egg whiles, stiffly beaten

FROSTING: COCONUT-PECAN

- 1 c. evaporated milk
- 1 c. sugar
- 3 egg yolks
- ½ c. butter
- 1 tsp. vanilla
- 1⅓ c. flaked coconut
- 1 c. chopped pecans

Heat oven to 350°. Grease 3 round layer pans; 8 or 9 x 1½" or 2 square pans 8 x 8 x 2" or 9 x 9 x 2". Line bottom with waxed paper. In a small bowl pour boiling water over chocolate. Stirring until chocolate is melted. Set aside to cool. In a large mixer bowl, cream butter and sugar until light and fluffy. Add egg yolks, one at a time, beating after each addition. On low speed, blend in chocolate and vanilla. Mix in flour, soda and salt alternately with buttermilk, beating after each addition until butter is smooth. Fold in egg whites. Divide batter among pans. Bake 8" round pans for 35 - 40 min. 9" round pans for 30 - 35 min. 8" square pans for 45 - 50 min. or until top springs back with lightly touched. Cool and Frost. FROSTING: Combine evaporated milk, sugar, egg yolks, butter and vanilla in small saucepan. Cook and stir over medium heat until thick, about 12 minutes. Stir in coconut and pecans. Beat until thick enough to spread. Makes 2½ cups.

GERMAN CHOCOLATE DUMP CAKE

Jordan Myers
Class of 2006

- 1 box German chocolate cake mix
- 1½ c. chopped nuts
- 3 oz. coconut
- 1 (8-oz.) pkg. cream cheese
- 1 box powdered sugar
- 1 stick butter

Mix cake mix according to directions on box. - set aside. Grease bottom of cake pan. Mix nuts and coconut and put in bottom of pan. Pour cake batter over nuts and coconut. Mix; butter, cream cheese and powdered sugar. Pour over cake batter. Bake as directed on the cake box.

HOT FUDGE SUNDAE CAKE

Virginia Sasser
Sasser & Co. Antiques
P-T Faculty 2964-1988

- **1 c. flour**
- **¾ c. sugar**
- **2 T. cocoa**
- **2 tsp. baking powder**
- **¼ tsp. salt**
- **½ c. milk**
- **2 T. oil**
- **1 tsp. vanilla**
- **1 c. chopped pecans**
- **1 c. brown sugar, packed**
- **¼ c. cocoa**
- **1¾ c. HOT tap water**
- **favorite ice cream**

Preheat oven to 350°. In an ungreased 9" square baking pan, stir together flour, sugar, 2 T. cocoa, baking powder and salt. Mix in milk, oil and vanilla with a fork until smooth. Stir in nuts. Spread evenly in pan. Sprinkle with brown sugar and ¼ c. cocoa. Pour hot water over the batter. Bake 40 minutes. Let stand 15 minutes. Cut into squares. Invert each square on to a dessert plate. Top with a scoop of ice cream. Spoon sauce from pan over ice cream on each serving.

LOUISIANA YUM YUM CAKE

Teresa Niles
"The Niles Family"

CRUST:
- **¼ c. butter, melted**
- **¼ c. powdered sugar**
- **¼ c. flour**
- **¼ c. chopped pecans**

1ST LAYER:
- **8 oz. cream cheese**
- **1 c. powdered sugar**
- **1 c. Cool Whip**

2ND LAYER:
- **1 lg. pkg. instant chocolate pudding (use 2½ c. milk)**

CRUST: Mix crust ingredients together and press into a 9 x 12" cake pan. Bake 350° until lightly browned. 1ST LAYER: Mix ingredients together and spread over crust. 2ND. LAYER: Spread over cream cheese mixture. Chill.

MAMA'S CHOCOLATE CARAMEL CAKE

Alison Robinson
PTHS English Teacher

- 1 chocolate cake mix
- 1 jar caramel topping
- 1 can sweetened condensed milk
- 1 tub Cool Whip
- 1 cup Skor toffee bits

Bake cake as directed on package. While still warm, poke holes in cake with fork and pour caramel and condensed milk over cake. Allow cake to cool. Frost cake with Cool Whip. Sprinkle with toffee. Keep cold.

MISSISSIPPI MUD CAKE

Julie Colton
P-T Cook

- 1½ c. flour
- 2 c. sugar
- 2 sticks butter or margarine, melted
- ⅓ c. cocoa
- 1 tsp. soda
- 4 eggs
- 1 c. coconut
- 1 (8-oz.) jar marshmallow cream

ICING:

- 1 stick butter or margarine
- 4 T. cocoa
- 6 T. milk
- 1 box powdered sugar
- chopped pecans

Mix together flour, sugar, melted butter, cocoa and soda. Add eggs and coconut. Pour into greased and floured pan. Bake 30 Min. at 350°. Soften marshmallow cream jar in hot water or in front of heat vent of oven - lid off); spread over cake. Then spread icing on top of marshmallow cream. Sprinkle with chopped pecans.

OATMEAL CAKE

Connie Thomas
Payne County Bank
Class of 1972

- 1 c. oats
- 1½ c. boiling water
- ½ c. shortening or 1 stick margarine
- 1 c. brown sugar
- 1 c. granulated sugar
- 2 eggs
- 1½ c. flour
- 1 tsp. cinnamon
- 1 tsp. soda
- ½ tsp. salt
- 1 tsp. vanilla

(continued)

Pour boiling water over oats and let stand 20 min. Mix all of the ingredients together and add to oatmeal mixture. Pour into a greased and floured 9 x 13" pan and bake 350° for 25. minutes. TOPPING: ¾ stick of margarine, ¼ c. milk and ½ c. brown sugar. Boil for 3 to 4 min. Add 1 tsp. vanilla, 1 c. chopped nuts and 1 c. coconut.

PEANUT CANDY BAR CAKE

Kasi Gordon
Class of 2006

1 (18.25 oz) pkg. yellow cake mix
⅓ c. butter, melted
1 egg
3 c. miniature marshmallows
⅔ c. light corn syrup
¼ c. butter
2 c. peanut butter chips
⅔ tsp. vanilla
1½ c. crisp rice cereal
2 c. salted peanuts

Preheat oven to 350°. Combine cake mix, ⅓ c. butter and the egg. Press into greased 9 x 13" pan and bake in the preheated oven for 14 min. Remove from oven and sprinkle with miniature marshmallows. Bake for 1 more minute or until the marshmallows begin to puff. In a saucepan over med. heat, cook corn syrup, ¼ c. butter and peanut butter chips until melted. Remove from heat and stir in vanilla, cereal and peanuts. Spoon mixture over top of marshmallows topped cake and spread to cover. Allow to cool before serving.

PINA COLADA CAKE

Missy (Holbrook) Buckley
Class of 1998

1 box white cake mix
1½ c. water
¼ c. oil
2 eggs
1 (15 oz) can cream of coconut
1 (8-oz.) container Cool Whip
shredded coconut

Heat oven to 350°. Mix first four ingredients. Put in 9 x 13" pan. Bake 30 min. Poke holes in cake while hot. Pour cream of coconut over top of hot cake. Chill. Top with Cool Whip, and coconut.

PINEAPPLE UPSIDE CAKE

Phyllis Brown
Whitney Devine's Grandmother

- 1 yellow or pineapple cake mix
- 1 stick butter (softened)
- 3 eggs
- 1¼ c. water or pineapple juice (from can)
- 1 (20 oz.) can pineapple slices, drained
- 1 (20 oz.) can crushed pineapple, drained
- 1½ to 2 c. packed brown sugar
- ¼ to ½ c. margarine

Mix cake mix as directed using juice instead of water. Grease a 13 x 9" glass baking dish with butter or margarine. Cover butter with brown sugar. Put pineapple slices on top of brown sugar and fill around slices with crushed pineapple. Top each slice with a T. of margarine or butter. Pour cake batter on top of pineapple. Bake 350° for 42 minutes or until no batter is on a knife inserted into the center of the cake. Remove cake from oven - Immediately turn upside down on heatproof tray. Leave pan over cake for 1 min., then remove pan and serve.

POUND CAKE

Carla Hart
P-T Girls Coach

- 1 stick butter
- 1 stick margarine
- ½ c. shortening or oil
- 3 c. sugar
- 4 eggs
- 3 c. flour
- 1 c. milk
- 1 T. vinegar
- ½ tsp. salt

Cream butter, margarine, shortening and sugar until smooth and creamy. Beat in eggs, beat well. Add vanilla and salt. Put in cold oven. Turn oven to 325° bake for 20 minutes. Reduce temperature to 300° and bake for 1 hr and 10 min. longer.

PUMPKIN CRUNCH CAKE

Carla Lester

1ST LAYER:
1 lg. can cinnamon
3 eggs
1 c. sugar
1 (13 oz) ½ plus ½ of Milnot
2ND LAYER:
1 yellow cake mix
2 sticks butter, melted
1 c. chopped pecans
TOPPING:
1 (8-oz.) cream cheese
2 c. Cool Whip
½ c. powdered sugar

1ST. LAYER: Mix ingredients and pour into greased 9 x 13" pan. 2ND LAYER: Sprinkle dry cake mix evenly over 1st layer, sprinkle chopped nuts over cake mix then drizzle melted butter over mix. Bake at 350° for 50 to 60 minutes. Turn upside down on serving plate and let cool before frosting. Blend topping ingredients and frost cake. Refrigerate at least 2 hours before serving.

PUMPKIN ROLL

Diann Rudd
P-T Music Teacher

3 eggs
1 c. sugar
⅔ c. canned pumpkin
1 tsp. lemon juice
¾ c. all-purpose flour
1 tsp. baking powder
2 tsp. cinnamon
½ tsp. nutmeg
1 tsp. ginger
½ salt
FILLING:
2 c. powdered sugar, sifted
1 (8-oz.) cream cheese
¼ c. butter, softened
1 tsp. vanilla

Beat eggs for 5 min. gradually beat in sugar. Stir in pumpkin and lemon. Sift ingredients together and fold into pumpkin mixture. Spread onto a greased and floured jelly roll pan. Bake for 15 min. at 375°. Sprinkle a towel with some powdered sugar. Turn cake out onto towel and sprinkle more of powdered sugar on top before rolling in towel and cool in refrigerator for 10 - 15 min. Combine filling ingredients and mix until smooth. Unroll cake and spread with filling. Reroll and wrap in wax paper. Store in refrigerator. Serves 10.

RICH GOOEY BUTTER CAKE

Lucinda Shirm
P-T Jr. High Secretary

1 yellow cake mix
1 stick margarine
1 egg, beaten
TOPPING:
1 (8-oz.) pkg. cream cheese
1 box powdered sugar
2 eggs, beaten
½ c. milk
1 tsp. vanilla
finely chopped pecans

Mix together cake mix, margarine and one beaten egg until crumbly. Press into a 9 x 13" greased pan. Blend topping: cream cheese, 1 box powdered sugar, 2 eggs, beaten, milk and vanilla. Pour over dough. Sprinkle, top with finely chopped pecans. Bake at 350° for 40 - 45 minutes.

ROCKY ROAD CHOCOLATE CAKE

Jason Dabbs
Class of 2006

⅔ c. soft shortening
1½ c. sugar
3 eggs
2 squares unsweetened chocolate, melted
2¼ c. sifted flour
1 tsp. salt
1 c. buttermilk
1 tsp. soda
ICING:
3 squares unsweetened chocolate
3 T. butter
1 pkg. powdered sugar & ⅛ tsp. salt
7 T. milk
1 tsp. vanilla
½ c. chopped pecans
1 c. cut marshmallows

Cut wax paper to fit bottom of a 13 x 9" pan. Cream shortening and sugar; add eggs one at a time and beat well. Blend in melted chocolate. Add flour and salt alternately with butter, milk and soda. Pour into prepared pan. Bake at 350° for 45 minutes. Loosen edges; turn out and remove waxed paper. ICING: In a double boiler, melt chocolate with butter, sift powdered sugar and salt into a bowl. Add milk and vanilla. Add chocolate and butter. Sprinkle nuts and cut marshmallows on top of cake. Pour icing all over cake.

STRAWBERRY SHORTCAKE

Zach Kinder
Class of 2007

6 c. strawberries, sliced
1/4 c. sugar
1 (16 oz.) pkg. pound cake, cut into 24 slices
1 (8-oz.) tub Cool Whip

Toss strawberries with sugar in medium bowl; let stand 10 minutes or until sugar is dissolved. Place 1 cake slice on each of 12 dessert plates. Spoon 1/4 c. of the strawberries over each cake slice. Top with 2 T. of the whipped topping. Repeat layers, ending with whipped topping. Serve immediately.

(Substitutions: Brownie squares may be substituted for pound cake.)

STRAWBERRY SHORTCAKE

Mehgan Osborn
Class of 2007

2 1/2 c. flour
2 tsp. baking soda
1/2 tsp. salt
1 T. sugar
1/2 stick butter or margarine
1 egg
1/3 c. milk
2 pints strawberries, sliced
whipped cream

Preheat oven to 450°. Sift flour, baking soda, salt and sugar into bowl. Add butter and mix until creamy, blend in eggs and milk. Pour into an 8 x 8" pan. Bake in preheated oven for 30 minutes. Remove cake from pan and cut into squares. Place on plates and generously top with strawberries and whipped cream.

SWEDISH CAKE

Janetta Kelly

2 c. flour
2 c. sugar
2 tsp. soda
1 tsp. vanilla
1/2 c. chopped pecans
1 (20 oz) can undrained crushed pineapple

ICING:
1 (8-oz.) cream cheese
1 3/4 c. powdered sugar
1/2 c. chopped pecans
1 stick margarine, melted
1/2 c. coconut

Mix together all ingredients for cake and bake at 350° for 35 to 40 minutes. ICING: Mix all ingredients for icing and pour over hot cake.

TURTLE CAKE

Kristina Singleton
Class of 2005

- 1 box German chocolate cake mix
- 1 bag caramels, unwrapped
- 1 sm. can evaporated milk
- 2 T. butter or margarine
- 1 bag semi-sweet chocolate chips
- 1 c. chopped pecans

Preheat oven to 350°. Prepare cake mix according to directions on box. Pour ½ of the batter into a greased 9 x 13" pan. Bake 15 min. While cake is baking, melt caramels with milk and butter in microwave (microwave safe bowl), stirring until smooth. Slowly pour caramel mixture over partially baked cake. Spread evenly with spoon. Sprinkle chocolate chips and ½ c. of pecans over caramel mixture. Pour remaining cake batter over top, spreading evenly. Sprinkle with remaining pecans. Bake 30 min. or until center is set. Cool before slicing.

UGLY DUCKLING CAKE

Leona Burton
P-T Teacher

- 1 pkg. yellow cake mix (2 -layer size)
- 1 (16 oz.) can fruit cocktail
- 2⅔ c. Angel Flake coconut
- 2 eggs
- ½ c. packed brown sugar
- ½ c. margarine
- ½ c. granulated sugar
- ½ c. evaporated milk

Combine cake mix, fruit, 1⅓ c. coconut and eggs in large mixer bowl. Blend. Beat at med. speed for 2 min. Pour into greased 13 x 9" pan. Sprinkle with brown sugar. Bake at 325° for 45 min. or until cake springs back when lightly touched. Bring margarine, granulated sugar and evaporated milk to a boil. Boil 2 min. Remove from heat. Stir in remaining 1⅓ c. coconut. Spoon over warm cake. Top with prepared topping if desired.

WACKY CAKE

Kelly Allen
Class of 1998

3 c. flour
5 T. cocoa
2 c. sugar
1 tsp. soda and 1 tsp. salt
2 c. cold water
¾ c. oil
2 T. vinegar
2 tsp. vanilla

FROSTING:
1 c. sugar
2 T. cocoa
½ c. margarine
¼ c. water
½ c. flour
½ tsp. vinegar
chopped pecans (optional)

Mix together the dry ingredients - flour, cocoa, sugar and salt. Add the rest of the ingredients and mix well (do not use mixer). Bake 350° for approximately 30 minutes. (You can even make this in a cookie sheet). Frosting: Boil sugar, water and cocoa for 1 minutes then mix in remaining ingredients. Beat until smooth, add pecans (if desired.)

WHITE CHOCOLATE CHEESECAKE

Carol Maciula
P-T 3rd. Grade Teacher

CRUST:
1½ c. flour
½ c. sugar
½ c. butter
1 c. chopped nuts (your choice) pecans, almonds or macadamia
FILLING:
16 oz. block white chocolate or almond bark
⅔ c. whipping cream
5 eggs
3 lg. pkgs. cream cheese & 1 T. vanilla
1 (14 oz.) can sweetened condensed milk

CRUST: Combine dry ingredients, cut in butter until mixture resembles coarse crumbs. Stir in nuts. Press to bottom and sides of a 10" springform pan and chill. FILLING: Combine white chocolate and whipping cream in microwave-safe bowl. Melt in microwave, stirring every 30 seconds (to avoid burning) until well combined. Add this mixture to remaining chocolate, stir well, keep warm. In a separate bowl, mix cream cheese and sweetened condensed milk until smooth. Add remaining 4 eggs, one at a time, beating well after each addition. Add chocolate mixture to cream cheese mixture. Mix just until well blended. Add vanilla. Pour into chilled crust and bake 350° for 1 hour, 20 minutes. Cool in oven with door ajar to avoid cracking. Loosen rim and cool completely.

(continued)

Cover and chill 6 - 12 hours before serving, or freeze for later. Serves 10 to 15 people.

PIES

AMERICAN APPLE PIE

Joy Lyle

6 c. cooking apples, peeled and -
thinly sliced
½ c. sugar
2 T. all-purpose flour
½ tsp. ground cinnamon
⅛ tsp. ground allspice
Pie crust

In a bowl, combine sugar, spices and flour. Add apples to mixture, tossing to coat fruit. Roll pie crust pastry 1" larger than pie pan, put apples in crust. top with pieces of butter. Top layer of pastry, cut slits in pastry. Place pastry over apple mixture. Seal and flute to rim of pan. Cover edges of pie with foil. Bake at 375° for 25 min. Remove foil and bake for an additional 30 - 35 min. Crust should be golden and filling bubbly. Serve warm or cold.

BUTTERMILK COCONUT PIE

Linda Barrows

1¼ c. sugar
2 T. all-purpose flour (not self-rising)
½ c. butter, melted
3 eggs, beaten
½ c. cultured buttermilk
1 tsp. vanilla
1 (3½-oz.) can flaked coconut, divided
1 unbaked 9" pie shell

Combine the sugar and flour in a lg. bowl. Add melted butter, eggs, buttermilk, vanilla and ⅔ of the coconut. Mix well. Pour mixture into shell. Sprinkle with remaining coconut. Bake at 325° for 1 hr. and 5 min. or until set.

CHARLESTON COCONUT PIE

Martha Bowyer

4 eggs, beaten
1 /3 c. sugar
½ c. self-rising flour
½ stick butter or margarine
2 c. milk
1 tsp. vanilla
1 (8-oz.) can flake coconut

(continued)

Preheat oven to 350°. Beat all ingredients together, pour into a greased 10" pie pan. Bake 45 min. (although the filling may seem unsettled, do not cook pie any longer.) Refrigerate and it will settle without spoiling its creamy consistency.

CHERRY TART

Treasa Bishop
Family Dollar

2 eggs
3/4 c. sugar
1 (8-oz.) pkg. cream cheese (softened at room temperature)
CRUST:
1/4 c. sugar
6 T. butter or margarine, melted
1 1/4 c. crushed graham cracker crumbs

Make crust by combining graham cracker crumbs, sugar and melted butter. Press into pie pan. Prepare filling by combining eggs, sugar, and cream cheese, mix on med. speed and then pour into pie shell and bake until golden on top at 350° for 15 - 20 min.

CHOCOLATE FRENCH SILK PIE

Regina Brunker
P-T Teacher

1 baked 10" pie shell or Oreo crust
1 c. granulated sugar
1 stick butter, (no substitutes) - room temp.
4 eggs
5 T. Hershey's cocoa
1 T. vegetable oil
1 chocolate bar (for curls)

Cream butter, add sugar, cream. Add eggs, one at a time, beating 5 min after each addition. Mix oil and chocolate. Add and beat 5 min. Pour into pie shell. Chill until filling is firm. Top, if desired with whipped cream and chocolate curls.

COCONUT PIE

Bess Brown

2 1/2 c. milk
1 1/2 c. sugar
2-3 egg yolks
pinch salt
3 T. flour

Mix flour, sugar and salt together, heat milk, add beaten egg yolks to milk - stirring constantly over low heat. Add dry mixture and cook until

(continued)

thick. Let cool but first add coconut. Pour into baked crust. Make meringue.

CREAMY COCONUT PIE

Jean Kimmel
Model Tee Screenprinting

4 eggs, beaten
½ c. self-rising flour
1⅓ c. sugar
½ sticks butter, melted
2 c. milk
1 tsp. vanilla
8 oz. flaked coconut

Preheat oven to 350°. Beat all ingredients together and pour into a greased 10" pie plate. Bake 45 min. (Although the filling seems unsettled, do not cook pie any longer). Refrigerate and it will settle.

CHOCOLATE NUT PIE

Zac Niles
Class of 1997

1 stick butter, melted
1 c. sugar
½ c. flour
2 eggs, beaten
1 c. chocolate chips
1 c. chopped pecans
1 tsp. vanilla

Combine sugar, flour and butter. Mix by hand. Add eggs. Add chips, pecans and vanilla. Pour into unbaked pie shell. Bake at 350° for 35 - 40 min.

DOUBLE LAYER PUMPKIN PIE

Jule Edens
Class of 2007

1 (8-oz.) pkg. cream cheese
1 c. plus 1 T. milk
1 T. sugar
1 container Cool Whip
1 graham cracker pie crust
1 (15 oz) can pumpkin
2 pkgs. vanilla Jello pudding (instant)
1 tsp. ground cinnamon
½ tsp. ground ginger
¼ tsp. ground cloves

Mix cream cheese, 1 T. milk and sugar in a large bowl - whisk until well blended. Stir in half of the whipped topping. Spread into crust. In lg. bowl pour 1 c. milk. Add pumpkin, pudding and spices; beat with wire whisk for 2 min. or until blended (mixture will be thick). Spread over

(continued)

cream cheese layer. Refrigerate 4 hrs. or until set. Put the left over whipped topping on top. Makes 10 servings.

FUDGE PIE

Pat Vassar

½ c. butter
2 squares unsweetened chocolate
2 eggs
1 c. sugar
¼ c. all-purpose flour
pinch of salt

Melt chocolate and butter together over warm water. Beat eggs in a bowl - gradually blend in sugar. Add flour and salt then combine with chocolate mixture. Pour into ungreased 8" pie pan and bake 20 - 25 min. at 350°.

MERINGUE

Stephanie Shepherd
Class of 2005

3 egg whites
¼ tsp. cream of tartar
6 T. sugar

Beat egg whites and cream of tartar in a mixing bowl on medium until foamy, about 1 minute. Add sugar 1 T. at a time, beating on high just until stiff glossy peaks form and the mixture is silky smooth. (about 3 minutes) Separate eggs. (when you separate the eggs, make sure the eggs are cold, eggs separate most cleanly when they are cold.) After separating, place the whites in a mixing bowl and let stand at room temperature for abut 20 minutes. For the greatest volume, place whites in a small clean metal or glass mixing bowl, and use clean beaters. (Even a drop of fat or film of oil can prevent whites from foaming so don't use plastic bowls.) Adding cream of tartar before beating the whites is important - it stabilizes the egg white foam. After stiff peaks form (whites will look glossy and have tips that stand straight without bending), check that the sugar is dissolved. It will feel silky smooth when rubbed between your fingers.

OATMEAL PIE

Diane Steward
PTHS Teacher

- 2 eggs
- ¾ c. sugar
- ¾ c. dark corn syrup
- 2 T. all-purpose flour
- ¼ c. butter or margarine
- 1 tsp. vanilla
- ⅓ c. flaked coconut
- 1 9" unbaked pie shell
- ¾ c. Quaker oats, uncooked, (quick or old-fashioned)

Beat eggs until foamy. Gradually add sugar; beat until thick. Stir in remaining ingredients; blend well. Pour into pie shell. Bake in preheated moderate oven 350° about 45 min or until center of pie is firm. Cool.

OLD FASHIONED COCONUT PIE

Ruby Disney

- 1 baked pie shell
- 2 c. scaled milk
- 4 T. cornstarch
- 1 c. cold milk
- 1 c. sugar (rounded)
- 3 eggs, divided into yolks & whites
- 1 tsp. vanilla
- ¼ c. margarine or butter
- 1 c. coconut

MERINGUE:

- ¼ tsp. cream of tartar
- ½ c. sugar
- 1 tsp. vanilla
- egg whites (from above)

Dissolve 4 T. cornstarch in 1 c. cold milk. Add 1 rounded cup of sugar and 3 egg yolks beaten in the cold milk. Slowly stir into the 2 cups of scalded milk. (To scald: heat until almost boiling). Microwave the mixture 4 min. on high, stir and microwave another minute or two. Repeat until mixture is thick. Add 1 tsp. vanilla, ¼ c. butter and 1 c. coconut. Stir and pour into pie shell. MERINGUE: ¼ tsp. cream of tartar, ½ c. sugar, 1 tsp. vanilla. Add cream of tartar to egg whites and beat until frothy. Add sugar to taste (½ c. or more) a little at a time until stiff peaks form. Add 1 tsp. vanilla and beat in. Spread on top of hot filling, making sure to cover crust. Sprinkle with a little coconut. Bake 400° until lightly browned (5 to 10 min.), checking often.

OREO COOKIE PIE

Sabrina Cundiff
Class of 2005

1 lg. box instant chocolate pudding
1 lg. container Cool Whip
1 (8-oz.) pkg. cream cheese
1 c. powdered sugar
3 c. cold milk
1 tsp. vanilla
2 Oreo cookie pie shells

Mix powdered sugar, softened cream cheese and 1 c. Cool Whip until creamy. Divide evenly and spread in bottom of pie shells. Mix pudding, milk and vanilla. Divide and pour in pie crusts on top of cream cheese mixture. Top with Cool Whip and chill.

OUT OF THIS WORLD PIE

Courtney Bayhylle
Class of 2007

1 can cherry pie filling
¾ c. sugar
1 lg. can crushed pineapple & juice
1 T. cornstarch
1 tsp. red food coloring
1 (3-oz.) pkg. raspberry Jello
6 bananas, sliced
1 c. chopped pecans
2 10" baked pie shells
whipped topping

In a saucepan, combine cherry pie filling, sugar, pineapple and juice, cornstarch and food coloring. Cook until thick. Remove from heat and add Jello. Allow to cool. Add bananas and pecans. Pour into 2 baked pie shells and top with whipped topping. Chill.

PEANUT BUTTER PIE

Whitney DeVine
Class of 2005

½ c. crunchy peanut butter
1 (8-oz.) pkg. cream of cheese
½ c. milk
1 c. powdered sugar
2 (8-oz.) container Cool Whip
1 9" container
chocolate syrup

Blend peanut butter, cream cheese, milk and powdered sugar. Fold in first container of Cool Whip. Pour into 9" graham cracker crust. Refrigerate 4 - 6 hrs. Top with the 2nd container of Cool Whip and drizzle with chocolate syrup.

PECAN PIE

Marianne Casey
Class of 2007

1 c. white corn syrup
½ c. packed brown sugar
¼ tsp. salt
1 tsp. vanilla
3 eggs, slightly beaten
1 c. small whole pecans
2 pie crusts (uncooked)

Preheat oven 425°. Combine corn syrup, brown sugar, salt, vanilla and eggs. Stir until well blended then stir in nuts. Pour into pie crusts. Bake 10 minutes then reduce heat to moderate 325° and bake 35 to 40 min. Remove and cool.

PECAN PIE

Gayle Sager

¾ c. white sugar
2 T. flour
½ tsp. salt
1 c. dark syrup (Griffins)
2 eggs
½ c. Milnot
1 tsp. vanilla
1 c. pecans (chopped)
1 unbaked pie shell

Mix sugar and flour together with salt. Add dark syrup. Beat in eggs one at a time. Stir in Milnot, vanilla and pecans. Pour into unbaked pie crust. Bake at 350° for 50 min. to 1 hr.

PECAN PIE (EASY)

Mo Wassell
Faith Wassell's Mom

1 ready-made pie crust
1 c. dark Karo syrup
½ c. sugar
3 eggs, beaten
1 tsp. vanilla
1 c. pecans

Preheat oven 350° Mix Karo syrup, sugar, eggs, vanilla and pecans together. Pour into unbaked pie crust. Place on cookie sheet and bake 1 hr. Allow to cool.

PECAN TARTS

Beverly Evans
Colonial Supplemental Ins.

- **3 oz. cream cheese**
- **1 stick margarine**
- **1 c. flour**
- **³/₄ c. crushed pecans**
- **1 egg**
- **1 tsp. vinegar**
- **³/₄ c. brown sugar**
- **1 T. margarine**

CRUST: Mix cream cheese, 1 stick margarine and 1 c. flour - Form into balls - place in a tart pan and smooth around edges. FILLING: Mix pecans, egg, vinegar, brown sugar, and 1 T., softened margarine. Pour into crust. Bake 30 min. at 350°. Cool and run knife around edge and lift out.

PIE CRUST

Bess Brown

- **2¹/₂ c. flour**
- **¹/₂ tsp. salt**
- **1 tsp. sugar**
- **1¹/₂ c. shortening (Crisco)**
- **2 T. water**

Mix in a bowl: flour, salt, sugar and Crisco. Add 2 T. water (more if needed). Lightly flour rolling out area. Pinch off half of the dough, roll outward to make a round, cut a slit in the middle, when it is pan size. (for top crust)

PINK LEMONADE PIE

Dana Simpson
Whistle Stop #2

- **1 (8-oz.) pkg. cream cheese**
- **1 can Borden's Eagle Brand milk**
- **1 sm. can frozen pink lemonade**
- **1 med. Cool Whip**
- **2 graham cracker crust**

Cream pink lemonade, milk and cream cheese together, then add Cool Whip and blend. Fill pie crusts and chill. Makes 2 pies.

PUMPKIN CRUMB PIE

Anita Alston
Family Dollar

1 sheet (½ of a 15 oz pkg) refrigerated
9" pie crush dough
1 (15 oz) can pumpkin
¼ c. packed light brown sugar
1 tsp. vanilla, ground
½ tsp. cinnamon, ground
½ tsp. nutmeg, ground
¼ tsp. salt
1 can evaporated milk
3 eggs, slightly beaten
TOPPING:
2 c. flour
⅓ c. packed light brown sugar
3.4 c. butter, melted
vanilla ice cream (optional)

PIE: Preheat oven 350°, put pie crust into 9" pie pan and flute edges. In a lg. bowl combine pumpkin, sugar, vanilla, cinnamon, nutmeg and salt; stir in milk and eggs; Pour into crust. Bake 1 hr. 10 min. or until toothpick inserted into center comes out slightly coated with pumpkin mixture. TOPPING: Stir together flour, sugar and butter until blended. With hands squeeze mixture together to form crumbs. Sprinkle over hot pie and bake 15 min., or until lightly browned. Cool.

SUGARLESS APPLE PIE

Rosalee Taylor
P-T Music Teacher

1 (6-oz.) can frozen apple juice concentrate, unsweetened
2 T. cornstarch, mix with cold juice
1 T. margarine
1 tsp. cinnamon
5 lg. apples fixed for pie
2 crusts

Heat apple juice and thicken with cornstarch, pour over apples and stir carefully. Pour into pie shell, place cuts of butter over apples and then sprinkle with cinnamon. Cover with top crust (may sprinkle with sugar and cinnamon) Bake 400° for 45 min. (cover edges of crust with foil to keep from burning).

TRIPLE LAYER MUD PIE

Kasey Vierling
Class of 2007

3 sq. semi-sweet baking chocolate, melted
¼ c. sweetened condensed milk
1 Oreo pie crust
½ c. chopped, toasted pecans (optional)
2 c. cold milk
2 (4-oz.) pkg. chocolate instant pudding
1 (8-oz.) tub Cool Whip

Mix chocolate and condensed milk until well blended. Pour into crust; sprinkle with pecans. Pour milk into lg. bowl. Add pudding mixes. Beat with wire whisk for 2 min. or until well blended. (Mixture will be thick.) Spoon 1½ c. of the pudding over pecans in crust. Add ½ of the whipped topping to remaining pudding stir with wire whisk until well blended. Spread over pudding in crust; top with remaining whipped topping, refrigerate 3 hrs. Yield: 10 servings.

ZWIEBACH PIE

Jim & Jo Hyder
P-T Superintendant (Retired)
1993 - 2004

CRUST:
2½ c. crushed zwieback (baby) crackers
½ c. sugar
1 tsp. cinnamon
½ c. butter (melted)
FILLING:
4 egg yolks
½ c. sugar
⅛ tsp. salt
1 tsp. vanilla
2 c. milk
4 T. flour

CRUST: Combine zwieback crumbs, sugar, cinnamon and butter (reserve ½ c. for top of meringue.) Press into a 9 x 9" pan and bake on low heat for 10 - 20 min. FILLING: Beat egg yolks, then add milk and sugar, then stir in other ingredients. Cook over low heat, stirring constantly. Add vanilla after filling has cooked and thickened. Pour over cooked crust, top with meringue and reserved crushed zwieback.

APRICOT JELLO DESSERT

Inez Barnes

1 lg. can crushed pineapple (use juice)	**2 c. buttermilk**
1 lg. pkg. apricot Jello (or 2 sm. pkgs.)	**8 oz. Cool Whip**
	1 can drained apricots
	nuts, chopped (optional)

Open a 15½ oz. or 20 oz. can of crushed pineapple (use juice to boil 1 large package apricot Jello. Add 2 cups buttermilk after Jello cools. After it congeals, fold in 8 oz. container of Cool Whip and 1 can of drained apricots. Add nuts if desired. Freeze or serve immediately.

BANANA PUDDING

Matt Adkins
Class of 2005

1 c. sugar	**3 egg yolks**
4 T. cornstarch or 2 T. flour	**1 tsp. vanilla**
dash salt	**4 or 5 sm. bananas**
2 c. milk, scalded	**1 pkg. vanilla wafers**

Mix dry ingredients with scalded milk. Stir over medium heat until mixture begins to thicken. Add a small amount of hot mixture to egg yolks and stir into other mixture. Cook until thickened; remove from heat and add vanilla, bananas and crumbled cookies. Top with whole vanilla wafers.

BUTTERFINGER DREAM

Brandon Tony Niles
Class of 1994

1 graham cracker crust	**1 container Cool Whip**
1 pkg. instant vanilla pudding	**3 Butterfinger candy bars**

Prepare pudding as directed on box- only use 2 c. of milk instead of 3. Add 1 c. Cool Whip to pudding, stir; Pour pudding mixture on top of crust. Spread remaining Cool Whip on top of pudding mixture and sprinkle crushed Butterfinger on top. Chill 30 min.

CHERRY COKE JELLO

Penny Lee Axtell
Country Comfort Heating and A/C

- 2 sm. pkg. cherry Jello
- 1 c. hot water
- 1 can cherry pie filling
- 1 can crushed pineapple, drained
- 1 can coke
- 1 c. chopped pecans

Mix all ingredients together. Refrigerate to set; can be made a day ahead of time. Serves 12 to 18.

CHOCOLATE YUMMY

Desiree D'Martini

- 4 oz. nuts (chopped)
- 1 lg. Cool Whip
- 8-oz. cream cheese
- 1½ c. flour
- 1 stick butter, melted
- 1 c. sugar
- 1 lg. pkg. instant Jello (chocolate)

Use a 9 x 9 x 2" pan. Melt butter. Mix sifted flour and nuts and press in bottom of pan. Bake at 425° for 20 min. Mix cream cheese with sugar and ½ Cool Whip. Mix pudding according to directions on pudding box and pour Cool Whip/cream cheese mixture on cooled crust. Pour on pudding, top with Cool Whip.

CRANBERRY JELLO

Lettie Dilbeck
Beth Hawkin's Mom

- 1 box black cherry Jello
- 1 box raspberry Jello
- 1 can cranberry sauce (whole)
- 1 orange, cut-up
- 1 c. hot water
- 1 c. orange juice
- chopped pecans

Use blender to mix all ingredients except nuts, stir in nuts. Pour in bowl, chill. Serve in a glass or crystal bowl.

GLENDA'S BANANA PUDDING

Monta Lynn Brown
Class of 1970

1 can evaporated milk	1 (8-oz.) container Cool Whip
1 sm. pkg. vanilla instant pudding	4 bananas
1½ c. water	pkg. vanilla wafers

Line dish with vanilla wafers, add layer of sliced bananas. Mix milk, pudding, water, Cool Whip and pour over wafers and bananas. Top with finely crushed vanilla wafers. Chill and serve.

GRAPE NUT PUDDING

Megan Tarlton
Class of 2005

1 c. grape nuts
½ pkg. coconut
1½ c. sugar
3-4 eggs
2 c. milk
1 T. butter

SAUCE:
1 c. milk
2 T. flour
1 c. sugar
1-2 tsp. vanilla
1 T. butter

Mix dry ingredients. Stir in eggs, milk and butter. Bake 350° for 30 minutes. Mix sauce ingredients and heat until thick. Pour over pudding when done.

PISTACHIO DELIGHT

Rebecca Underwood

1 cans 12 oz. crushed pineapple
1 box pistachio pudding
¾ tub Cool Whip
⅔ (or more) bag miniature marshmallows
½ c. chopped pecans (optional)

Mix crushed pineapple and pudding. Put in refrigerator for 10 min. or so. Fold in Cool Whip and marshmallows. Chill for server al hrs. for best results.

QUESILLO FLAN

Marianna Allen

4 eggs	**1 T. vanilla**
1 c. condensed milk	**caramel**
1 c. milk	**1 c. sugar**

Mix eggs, condensed milk, milk and vanilla in a blender. Heat caramel and sugar in heavy pot, add to milk mixture. In a small medal tin (with a lid) add mixture, put lid on top and put entire tin into a big pot of boiling water (with lid), reduce boiling water to medium heat and cook for 45 minutes. (Make sure a lid is both on the tin and the pot of boiling water). Remove from heat and refrigerate for about 15 min.

RUSTY'S GREEN STUFF

Connie (Jarvis) Norrie
Class of 1976

2 sm. pkg. pistachio instant pudding mix
1 (9-oz.) container Cool Whip
1 (20 oz) can crushed pineapple (undrained)
2 c. miniature marshmallows
chopped nuts (optional)

Combine in a large bowl, pudding mix and Cool Whip. Add pineapple and marshmallows. Turn into a large dessert serving dish. Chill until ready to serve. Garnish with nuts prior to serving if desired.

DESSERTS

4 LAYER DESSERT

Sissy Cundiff
Avon Sales Representative

1 c. flour
1 c. finely chopped pecans
½ c. soft margarine
1 (9-oz.) frozen whipped topping, thawed
1 c. powdered sugar
1 (8-oz.) cream cheese, softened
1 (6-oz.) pkg. instant chocolate pudding
1 (6-oz.) pkg. instant vanilla pudding
3 c. milk

Make crust by combining flour, pecans and margarine. Mix well and press into bottom of 9 x 13 x 2-inch pan. Bake for 20 min. at 350°. Cool

(continued)

completely. Blend cream cheese and powdered sugar until fluffy. Fold in 1 c. whipped topping. Blend well and spread on cool crust. Chill. Combine chocolate pudding and 1½ c. milk. Pour over cream cheese layer. Chill. Repeat with vanilla pudding. Chill. Frost with remaining whipped topping. Cut into 2" squares and serve.

AMY'S STAR DESSERT

Amy Brun
Star Spirit Dance Studio
Sunni Golloway Class of 2003

1 can cherry pie filling
1 (16 oz.) can crushed pineapple, undrained
1 yellow cake mix
1 c. pecan halves
½ c. butter

Dump pineapple (juice and all) into a 9 x 11" pan. Spoon cherry pie filling on top of the pineapple. Sprinkle dry yellow cake mix on top of cherry pie filling. Drop scoops of butter on top of dry cake mix. Lay pecan halves on top and bake 350° for 1 hr.

APPLE CRISP

Gayle Harris
P-T Pre-K Teacher

4 c. sliced Granny Smith apples
½ c. flour
1 c. uncooked oats
½ c. brown sugar
½ tsp. salt
1 tsp. cinnamon
½ c. margarine, melted

Place apples in greased dish. Blend dry ingredients. Combine with butter. Sprinkle mixture over apples. Bake at 375° for 30 minutes.

BANANA NO BAKE DESSERT

Shane Landers
Class of 2007

2 sticks butter
2½ c. graham cracker crumbs
2½ c. powdered sugar
2 egg whites
1 can crushed pineapples, drained
3 - 5 bananas
Cool Whip
⅓ c. crushed pecans

(continued)

FIRST LAYER: Mix together until crumbly - 1 stick of butter, ½ c. of powdered sugar and 2 c. graham cracker crumbs. Press into bottom of a 9 x 15" baking dish. SECOND LAYER: Beat for 10 min. - egg whites, 1 stick of butter, 2 c. powdered sugar. Spread over the second layer. THIRD LAYER: Spread the can of crushed pineapple over the second layer. FOURTH LAYER: Slice 3 to 4 bananas and put on top of 3rd layer. FIFTH LAYER: Cover with Cool Whip. SIXTH LAYER: Sprinkle remaining graham cracker crumbs and pecans over 5th layer. Refrigerate.

CHERRY CHEESE DELIGHT

Carolyn Anderson
Payne County Bank

- **1 c. all-purpose flour**
- **1 c. chopped pecans**
- **½ c. packed brown sugar**
- **½ c. margarine, softened**
- **2 (8-oz.) pkg. cream cheese, softened**
- **½ c. powdered sugar**
- **1 tsp. vanilla**
- **1 (12 oz.) carton Cool Whip**
- **2 (21-oz.) cans cherry pie filling**

In a bowl, combine flour, pecans and brown sugar with fork, stir in butter until crumbly. Lightly pat into an ungreased 13 x 9 x 2" in baking dish. Bake at 350° for 18 - 20 min. or until golden brown. Cool completely for filling, in a mixing bowl beat the cream cheese, powdered sugar and vanilla until smooth. Fold in whipped topping. Carefully spread over crust. Top with pie filling. Cover and refrigerate for at least 2 hours.

CHERRY FLUFF

Kelly Nyberg
CREC

- **1 can cherry pie filling**
- **1 can sweetened, condensed milk**
- **1 can crushed pineapple, drained**
- **1 tub Cool Whip**

Mix all together and refrigerate for several hrs. before serving.

CHOCOLATE GRAHAM CRACKER DESSERT

The Rudd Family

- **1 lg. pkg. instant vanilla pudding**
- **1 (12 oz.) container Cool Whip**
- **1 box graham crackers**
- **1 can chocolate frosting**

(continued)

Prepare pudding as directed on pudding package. Mix with Cool Whip. Layer as follows in a 9 x 13" pan: Graham crackers - ½ pudding mixture - graham crackers - remaining pudding mixture - graham crackers. Microwave chocolate frosting for 30 - 45 seconds to soften then frost the dessert. Place in refrigerator or freezer.

CREAM PUFFS

Mykie Oyler
Class of 2006

½ c. water
½ c. Crisco
½ tsp. salt
½ c. flour
2 eggs, unbeaten
pudding, your choice
Cool Whip

Preheat oven to 400° - lightly grease a large cookie sheet. Bring to boil: ½ c. water, add ¼ c. Crisco and ½ tsp. salt. When shortening has melted, remove from heat. Add: ½ c. flour. Stir until mixture releases from pan sides then add: (one at a time) 2 eggs. Beat until the mixture is smooth like cake batter (do not overbeat). Drop on cookie sheet, making sure mixture clings to sheet so the puff doesn't have a hole in bottom. After 15 min., reduce heat to 375°. Bake an additional 40 - 45 min. (If removed too soon, puffs will fall.) Cut horizontally and fill with favorite pudding sauce (vanilla, chocolate or lemon to which cool whip has been added to make pudding lighter in weight.) Yields: 4 large puffs.

DIXIE ICE CREAM

Stormy Chandler
Class of 2007

1 gallon vanilla ice cream
1 pkg. Oreos
1 lg. Cool Whip
nuts
chocolate syrup

Mix Cool Whip and softened ice cream together. Crush Oreos and add to cool whip and ice cream mixture. Refreeze. Serve with nuts and chocolate on top. Or eat without toppings.

EASY PUMPKIN DESSERT

Jan Newfield
City of Perkins

1 yellow cake mix
1 stick butter or margarine
1 can solid pack pumpkin and spices or - ready made pumpkin

Preheat oven to 350°. Prepare pumpkin per can directions. Pour pumpkin mixture into cake pan, set aside. Pour dry cake mix into a medium mixing bowl. Add stick of butter. Using a fork, mix butter into cake mix until crumbly. Shake cake mix and butter over pumpkin mixture evenly. Bake for approx. 1 hr., until pumpkin is done by the toothpick test.

FRUIT PIZZA

Jan Thomas
P-T Secretary 1984 - 2002

1 roll refrigerator sugar cookie dough
1 (8-oz.) pkg. cream cheese, soft
1 c. powdered sugar
2 - 3 bananas, sliced
5 - 10 strawberries, sliced
2 kiwi, sliced
½ c. blueberries
chopped pecans (optional)
lemon juice

Press cookie dough evenly into greased pizza pan (prick dough with fork all over). Bake 350° for 15 min. Allow to cool. Blend cream cheese with powdered sugar until smooth. Spread over top of baked cookie. Arrange fruit on top (toss bananas with a little lemon juice to keep them from turning brown). If desired - sprinkle chopped pecans on top.

HOMEMADE ICE CREAM

Tori Anna Clay
Class of 2014

4 eggs
½ tsp. salt
2¼ c. sugar
4½ tsp. vanilla
4 c. heavy cream
rock salt and crushed ice

Add sugar gradually to beaten eggs, continue to beat until mixture is very stiff. (ask your mom if it is ready) Add the remaining ingredients and mix thoroughly. (Pour into a gallon container and freeze or pour into ice cream freezer. When using an ice cream maker; add ice and salt, making sure the hole stays unplugged by using a stick, pencil or

(continued)

screwdriver. (Make sure your parents help you unplug the ice cream maker.)

OH SO DELICIOUS PEANUT BUTTER DESSERT

Becky (Fox) Spence
Cimarron Valley Coop, Inc.
Class of 2000

1 pkg. Oreos
4 T. butter
1 (8-oz.) cream cheese
1 (16 oz.) container Cool Whip
½ c. peanut butter
2 c. powdered sugar
10 Reese's peanut butter cups
2 (3.9 oz) pkgs. instant chocolate pudding
2 c. milk

CRUST: Chop up 1 pkg. of Oreos, mix with 4 T. butter, Bake at 350° for 8 min. Let cool. LAYER ONE: Mix together cream cheese, 8 oz. of Cool Whip, peanut butter and 1 c. powdered sugar - (spread on Oreo crust). LAYER TWO: Cut 10 Reese's peanut butter cups into chunks and sprinkle over (the cream cheese mixture). LAYER THREE: Mix each pkg. of pudding with 1 c. milk before combining and adding the last cup of powdered sugar, (place on top of the peanut butter cups). TOPPING: Top with remaining Cool Whip, and any left over Oreos or Reese's.

SEX IN A PAN

Janet Karner
P-T Home Ec. Teacher

CRUST:
1 c. nuts
1 c. flour
1 stick margarine
FILLING:
1 sm. vanilla instant pudding
1 sm. chocolate instant pudding
1 c. powdered sugar
3 c. sugar
3 c. milk
1 (3-oz.) pkg. cream cheese
½ container Cool Whip

CRUST: Mix nuts, flour and margarine well and put in a 9 x 13" pan. Bake at 350° for 20 min. Cool. FILLING: In a bowl, mix all of the filling ingredients together. Put on top of crust. Put the other half of Cool Whip on top. Sprinkle with nuts.

STRAWBERRY DELIGHT

Matthew Walton
Class of 2006

2 tubs strawberry Cool Whip
2 tubs strawberry cream cheese
2½ c. sugar
½ bag graham cracker crumbs
½ stick butter
2 cans strawberry topping

In a mixing bowl blend Cool Whip, cream cheese and 1½ c. sugar. Blend until it is completely smooth. CRUST: In a casserole dish pour graham cracker crumbs, remaining sugar and melted butter. Mix together then pack down covering the bottom of the pan. Pour the Cool Whip mixture over the crust, smoothing until it's completely covered. Add the strawberry topping, chill.

STRAWBERRY GOODEY

Mary A. (Davis) Morris
Perkins Ins. Agency, Inc.
Class of 1971

1 box Hostess Twinkies
1 lg. pkg. instant vanilla pudding
1 c. milk
1 can eagle brand milk
2 c. Cool Whip
1 qt. sliced strawberries, fresh (If frozen strawberries are used, drain)

Cut Twinkies - put cut side up in 9 x 13-inch baking dish. Beat pudding, milk and eagle brand milk together until thick. Add 1 c. Cool Whip and mix well. Add strawberries and pour over Twinkies. Put Cool Whip on top. Refrigerate. Garnish with whole strawberries.

COBBLERS

3-CUP COBBLER

Stephanie Pool
Cimmaron Trails

½ stick butter
1 c. sugar
1 c. flour
1 c. milk
1 (29 oz) can peaches or (favorite fruit) in syrup

Melt butter in bottom of 9 x 9" baking dish. Mix sugar, flour and milk together. Pour over butter. Add fruit (you can sprinkle sugar and cinna-

(continued)

mon on top). Bake 350° for approx. 45 min. until 1 crust starts to turn golden brown on edges. Serve warm with ice cream.

PEACH COBBLER

Janet Karner
P-T Home Ec. Techer

COBBLER:
4 c. sliced fresh peaches
1 c. sugar
½ c. margarine

CRUST:
2 c. flour
⅔ c. shortening
⅓ c. boiling water - dash of salt

COBBLER: Combine ingredients in a medium saucepan, bring to a boil and cook over low heat until peaches are tender and mixture thickens. Pour mixture into 9" pan. Make crust. Arrange ½ of the strips in lattice design over peaches. Bake at 350° for 35 min. Remove from oven and press baked pastry into peaches. Repeat lattice design over peaches with remaining dough. Bake an additional 40 min. CRUST: Mix flour and shortening together with pastry blender. Add boiling water, mix with pastry blender. Press dough together to form 2 balls. Roll and cut into strips (Makes 1 double crust pie) one crust recipe makes a 9 x 13" cobbler.

QUICK COBBLER

Robbie D'Martini
Alex Allen's Aunt

1 c. or 2 sticks butter or margarine
1½ c. sugar
4 eggs
1 tsp. almond extract

2 c. all-purpose flour
1 can ready made pie filling, cherry,
blueberry, strawberry, etc.
powdered sugar for garnish

In a lg. mixing bowl, cream together the butter and sugar. Add the eggs. Beat until light and fluffy. Add the almond extract. Stir in the flour and baking powder. Mix until smooth. Butter a 13 x 9" cake pan. Turn the mixture into the pan. Spoon the pie filling onto the cake, in 16 spots - spacing 4 spoonfuls evenly in each direction. Bake 350° for 45 - 50 min. or until golden and cake tests done. (Filling will sink into the cake while baking. To serve, cut into 16 pieces. Place bottom side up on serving plate. Dust with powdered sugar, if desired and cool whip, or vanilla ice cream.

STRAWBERRY COBBLER

Tiffany King
Class of 2007

2 (21 oz) strawberry pie filling or fruit filling of your choice
½ c. butter or margarine, softened
1 (3-oz.) pkg. cream cheese, softened
2 tsp. vanilla
2 (9-oz. each.) pkgs. yellow cake mix

Pour pie filling into a greased 13 x 9 x 2-inch baking dish, bake at 350° for 5 to 7 min. or until heated through. Meanwhile in a mixing bowl; cream butter, cream cheese and vanilla. Place cake mixes in another bowl, cut in cream cheese mixture until crumbly. Sprinkle over hot filling. Bake 25 - 30 min. longer or until topping is golden brown.

Recipe Favorites

Recipe Favorites

Cookies & Candy

Helpful Hints

- Push animal shaped cookie cutters lightly into icing on cakes or cupcakes. Fill depressed outlines with chocolate icing or decorating confections.
- Fill flat bottomed ice cream cones half full with cake batter and bake. Top with icing and decorating confections.
- To make cookie crumbs for your recipes, put cookies into a plastic bag and run a rolling pin back and forth until they are the right size.
- To decorate cookies with chocolate, place cookies on a rack over waxed paper. Dip the tines of a fork with chocolate, and wave the fork gently back and forth making wavy lines.
- A gadget that works well for decorating sugar cookies is an empty plastic thread spool. Simply press the spool into the dough, imprinting a pretty flower design.
- Some holiday cookies require an indent on top to fill with jam or chocolate. Use the rounded end of a honey dipper to make the indent.
- Tin coffee cans make excellent freezer containers for cookies.
- If you only have one cookie sheet on hand, line it with parchment paper. While one batch is baking, load a second sheet of parchment paper to have another batch ready to bake. Cleaning is also easier.
- When a recipe calls for packed brown sugar, fill the correct size measuring cup with the sugar, and then use the next smaller size cup to pack the brown sugar into its cup.
- Dipping strawberries in chocolate? Stick toothpicks into the stem end of the berry. Coat the berries with chocolate, shaking off any excess. Turn the berries upside down and stick the toothpick into a block of styrofoam until the chocolate is set. The finished berries will have chocolate with no flat spots. Another easy solution is to place dipped berries dipped-side up in the holes of an egg carton.
- Cut-up dried fruit sometimes sticks to the blade of your knife. To prevent this problem, coat the blade of your knife with a thin film of vegetable spray before cutting.
- Cutting dessert bars is easier if you score the bars as soon as the pan comes out of the oven. When the bars cool, cut along the scored lines.

COOKIES & CANDY

COOKIES

"SUPER EASY" PEANUT BUTTER COOKIES

Jan Wilson
PTHS Spanish Teacher

- 1 c. peanut butter
- 1 c. sugar
- 1 lg. egg
- 1 tsp. baking soda

Mix all ingredients together in a lg. bowl. Form balls (approximately 1" wide) and "crisscross" with fork on a cookie sheet sprayed with "Pam". Bake until "puffed" approximately 10 min. at 350°. Cool for 2 min. on the baking sheet, then remove to cooling rack. Yields: 40 - 60.

$250.00 COOKIES

Jill Wheatley
P-T 2nd Grade Teacher

- 1 c. margarine
- 1 c. sugar
- 1 c. brown sugar
- 2 eggs
- 1 tsp. vanilla
- 2½ c. oatmeal
- 2 c. flour
- ½ tsp. salt
- 1 tsp. baking powder
- 1½ tsp. baking soda
- 1 (12 oz.) pkg. chocolate chips
- 1½ c. chopped nuts

Cream margarine and sugar; add eggs and vanilla. Put oatmeal in blender and blend to a fine powder; combine with flour, salt, baking powder and soda. Add dry ingredients to creamed mixture and blend. Stir in chocolate chips and nuts. Roll into balls and place 2" apart on cooking sheet or baking stone. Bake at 375° for 6 to 8 min., or until golden brown. Yield: 4 to 5 dozen.

7 LAYER COOKIES

Ty Burns
Class of 2006

- 5 T. butter or margarine
- 1¼ c. graham cracker crumbs
- 1 c. coconut
- 1 c. chocolate chips
- 1 c. butterscotch chips
- 1 (15 oz) can sweetened, condensed milk

(continued)

Put butter in 9" square pan in 325° oven. When butter has melted, spread crumbs evenly over butter. Next spread coconut, then chocolate bits, butterscotch bits, and nuts. Do not mix layers. Spread or pour condensed milk over all. Bake for about 30 min. Cut into 1½ " squares.

AUNT LINDA'S SAND TARTS

Linda Geary
Alex Allen's Aunt

2 sticks softened butter (do not melt)
6 T. powdered sugar (1 c.)
2 c. flour
1 tsp. vanilla
1 c. chopped pecans

Mix and chill 1 hour. Bake on an ungreased cookie sheet for 20 min. Cool and roll in powdered sugar.

BUCKEYES

Deana Devine
P-T Computer Lab Teacher

1 lb. powdered sugar
1½ c. peanut butter
½ c. butter
1 (12 oz.) pkg. chocolate chips
1 tsp. vanilla
½ tsp. salt
¼ lb. paraffin

Blend all ingredients except chocolate chips and paraffin. Roll into ½" balls and refrigerate. Then melt chocolate chips and paraffin. Stick a toothpick into balls and dip into chocolate mixture. Cool on wax paper and store in refrigerator.

CAKE MIX COOKIES

Courtney Huseman
Class of 1992

1 cake mix (any flavor)
½ c. oil
2 eggs
½ c. dry oatmeal or nuts

Combine all ingredients. Roll into balls (1½") thick and place 2 to 3" apart on ungreased cookie sheets. Bake 11 to 12 minutes in 350°. Remove from cookie sheet promptly. The tops of the cookies should look cracked, if they don't - cook 2 more minutes or until they crack.

CHIPPERS

Wes Anderton
Class of 2005

- **1 c. butter or margarine**
- **1 c. firmly packed light brown sugar**
- **²⁄₃ c. sugar**
- **2 eggs**
- **1 tsp. baking soda**
- **1 tsp. vanilla**
- **pinch of salt**
- **1 c. whole-wheat flour**
- **1 c. all -purpose flour**
- **2 c. uncooked rolled oats**
- **1 (12 oz.) pkg. chocolate chips**
- **1 c. sunflower seeds (unshelled)**

Preheat oven to 375°, lightly grease cookie sheet. Cream butter with sugars and eggs in lg. bowl until light and fluffy. Beat in baking soda, vanilla and salt. Blend in flours and oats to make a stiff dough. Stir in chocolate chips. Shape rounded tsp. of dough into balls; roll in sunflower seeds. Place 2" apart on cookie sheet. Bake 8 to 10 min. Do not overbake. Yield: 6 doz.

CHOCOLATE CHIP - TOLL HOUSE COOKIES

Ali Graham
Class of 2008

- **2¼ c. all-purpose flour**
- **1 tsp. baking soda**
- **1 tsp. salt**
- **1 c. butter or margarine, soft**
- **¾ c. granulated sugar**
- **¾ c. packed brown sugar**
- **1 tsp. vanilla**
- **2 eggs**
- **1 (12 oz.) pkg. chocolate chips**
- **1 c. chopped nuts (optional)**

Preheat oven to 375°. In a small bowl, combine flour, baking soda and salt; set aside. In large mixer bowl, beat butter, granulated sugar, brown sugar and vanilla until creamy. Beat in eggs. Gradually beat in flour mixture. Stir in chocolate chips and nuts. Drop dough by rounded measuring Tablespoonfuls onto ungreased cookie sheets. Bake 9 to 11 minutes or until edges are golden brown. Let stand on cookie sheets 2 minutes. Remove from cookie sheets; cool completely on wire racks. Yield: 5 dozen

Variations: PAN COOKIES - Spread dough in greased 15½ x 10½ x 1-inch baking pan. Bake 20 to 25 min. Cool completely and cut into 2" bars.

CHOCOLATE CHIP COOKIES

Beth Hawkins
PTHS Senior Class Sponsor

⅔ c. butter flavored shortening	2 tsp. vanilla
⅔ c. butter (softened)	1 tsp. salt
1 c. sugar	1 tsp. soda
1 c. brown sugar (packed)	3 c. flour
2 eggs	1 (10 oz) bag chocolate chips

Using a mixer - cream shortening, butter & sugars. Add eggs and vanilla. - Set Aside. Mix together dry ingredients then add the dry ingredients to the creamed mixture a little bit at a time. Add chocolate chips, mixing by hand then drop by teaspoon fulls on a cookie sheet. Bake 375° for 8 min.

CHOCOLATE CHIP PEANUT CHIP OATMEAL COOKIES

Misty Bowyer
Class of 1998

1 c. butter, softened	1 tsp. baking soda
1¼ c. packed brown sugar	½ tsp. salt
½ c. granulated sugar	2½ c. dry oatmeal
2 eggs	1 (12 oz.) bag chocolate chips
2 T. milk	1 (12 oz.) bag peanut butter chips
2 tsp. vanilla	1 c. chopped nuts (optional)
1¾ c. flour	

Heat oven to 375°. Beat butter and sugars until creamy. Add egg, milk and vanilla. Beat well. Add combined flour, baking soda and salt. Mix well, stir in oats, chocolate chips, peanut butter chips, nuts and again mix well. Drop by rounded measuring Tablespoons onto greased cookie sheet. Bake 9 - 10 min. for a chewy cookie or 12 - 13 for a crisp cookie. Cool 1 minute on cookie sheet, then remove. Yield: 5 dozen

CHOCOLATE CHIP PUDDING COOKIES

Rosalee Taylor
P-T Music Teacher

- 2¼ c. unsifted all-purpose flour
- 1 tsp. baking soda
- 1 c. butter, softened
- ¼ c. sugar
- ¾ c. packed light brown sugar
- 1 sm. pkg. Jello instant pudding (any flavor)
- 1 tsp. vanilla
- 2 eggs
- 1 (12 oz.) pkg. chocolate chips
- 1 c. chopped nuts (optional)

Mix flour with baking soda. Combine butter, sugars, pudding mix and vanilla in large mixing bowl. Beat and stir until smooth and creamy. Beat in eggs. Gradually add flour mixture, then stir in chips and nuts. Drop by teaspoonfuls onto ungreased baking sheets. Bake 375° for 8 - 10 min. Yields: approx 7 doz.

CHOCOLATE COOKIE PIZZA

Annalise Chance
Class of 2005

- ½ c. butter or margarine (1 stick)
- ½ c. packed brown sugar
- ¼ c. sugar
- 1 tsp. vanilla
- 1 egg
- 1¼ c. all-purpose flour
- ½ tsp. baking soda
- ½ c. pecan halves
- ½ c. M & Ms
- ¼ c. shredded coconut, toasted
- 1 bars white bark

CHOCCOLATE SAUCE

- 1 pkg. semi-sweet chocolate chips
- 2 T. margarine or butter
- 3 T. milk
- 1 c. powdered sugar.

Heat oven to 350°. Mix butter, sugars, vanilla and egg in lg. bowl. Stir in flour and baking soda (dough will be stiff). Spread or pat dough in ungreased 12" pizza pan or cookie sheet. Bake about 15 min. or until golden brown; cool. CHOCOLATE PIZZA SAUCE: Heat chocolate chips, margarine and milk over low heat, stirring constantly, just until chocolate is melted; remove from heat. Stir in powdered sugar. Beat with wire whisk until smooth, glossy and spreading consistency. (If not glossy, stir in a few drops hot water.) Spread chocolate sauce over baked layer. Immediately sprinkle with pecan halves, candies and coconut; press lightly. Drizzle with melted white chocolate. Let stand until set.

CHOCOLATE COOKIES

Leslie Evans
Class of 1979
Mitch Chandler's Aunt

- **2¼ c. flour**
- **1 c. shortening**
- **¾ c. sugar**
- **¾ c. packed brown sugar**
- **¼ c. cocoa**
- **1 tsp. salt**
- **1 tsp. vanilla**
- **1 tsp. baking soda**
- **2 eggs**

Preheat oven to 350°. In medium bowl, combine flour, baking soda and salt; set aside. In large bowl, combine shortening, sugar, brown sugar and vanilla; beat until creamy. Beat in eggs and cocoa. Gradually beat in flour mixture. Drop by teaspoonful onto ungreased cookie sheet; bake 8 to 10 min.

Variation: peanut butter chips

CHOCOLATE COVERED PEANUT BUTTER BALLS

Ali Aresco
Class of 2005

- **1 (18 oz) peanut butter**
- **2 c. powdered sugar**
- **3 c. rice Krispies**
- **chocolate**

Mix peanut butter, powdered sugar and rice Krispies. Roll mixture into balls, refrigerate peanut butter balls for 2 to 3 hrs. Melt chocolate and dip peanut butter balls in chocolate. Place on wax paper for chocolate to harden.

CHOCOLATE CRINKLES

Breena Kimber
Class of 2005

- **2 c. sugar**
- **½ c. vegetable oil**
- **2 tsp. vanilla**
- **2 (4 oz) bars unsweetened baking chocolate**
- **4 eggs**
- **2 c. all-purpose flour**
- **2 tsp. baking powder**
- **½ tsp. salt**
- **½ c. powdered sugar**

Mix sugar, oil, vanilla and chocolate in lg. bowl. Blend in eggs, one at a time. Stir in flour, baking powder and salt. Cover and refrigerate at least 2 hrs. until chilled. Heat oven to 350°. Grease cookie sheet. Shape dough by rounded teaspoonfuls into balls; roll in powdered sugar. Place about 2" apart on cookie sheet. Bake 10 to 12 min. Cool on wire rack.

CHOCOLATE NO BAKE COOKIES

Stephanie Sharp
Class of 2005

- 2 c. sugar
- ¼ c. cocoa
- 1 tsp. vanilla
- 1 stick butter
- 3 c. oats
- ½ c. peanut butter
- ½ c. milk
- dash of salt
- wax paper

In a pot combine butter, sugar, milk and cocoa. Mix well and let it come to a rolling boil. Lit it boil for 1 min. Add peanut butter, vanilla, salt and oats. Stir well. Lay out wax paper and drop cookie mix in spoon fulls on the wax paper. Let the cookies sit and harden.

COCONUT CHIP COOKIES

Kathleen M. Woods
P-T Schools Librarian
Class of 1964

- 1 c. butter or margarine
- 1 c. brown sugar
- 1 c. granulated sugar
- 2 eggs
- 1½ c. flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. vanilla
- ½ tsp. salt
- 2 c. oatmeal
- ½ c. chopped pecans
- 1 c. coconut
- 2 c. cornflakes
- 1 c. cinnamon, chocolate or butterscotch chips

Cream butter, sugars and eggs. Add vanilla. Stir in flour, baking powder, baking soda and salt. Add oatmeal, pecans, coconut, cornflakes and chips. Mix well. Bake 9 min. at 350°.

COWBOY COOKIES

Marilyn Wolfe
Gi Gi's Cafe at the Barn
Class of 1963

- 2¼ c. shortening
- 2¼ c. sugar
- 2½ c. brown sugar
- 4½ c. flour
- 2¼ tsp. soda
- 3 c. rolled oats
- 2½ c. rice Krispies
- 2 pkg. chocolate chips
- 5 eggs
- 2 12 tsp. vanilla
- ¾ c. peanut butter
- 1⅛ tsp. baking powder
- 1⅛ tsp. salt

(continued)

Cream Together: shortening & sugars, add eggs, vanilla & peanut butter. Sift together dry ingredients. Add to creamed mixture. Add rolled oats, rice Krispies and chocolate chips. Drop onto greased cookie sheet with ice cream dipper and bake 350° until edges turn brown and centers still look chewy.

CREAM CHEESE COOKIES

Linda Holbrook
Class of 1968

½ c. brown sugar (packed)
¼ c. soft margarine
1 c. Bisquick
½ c. chopped nuts
1 (8-oz.) pkg. cream cheese (softened)
¼ c. granulated sugar
1 T. lemon juice
2 tsp. milk
½ tsp. vanilla
1 egg

Heat oven to 350° Grease square pan 6 x 8 x 2" Beat brown sugar and margarine until fluffily. Stir in Bisquick and nuts until mixture is crumbly; reserve 1 cup. Press remaining mixture in pan. Bake 12 minutes. Mix cream cheese and granulated sugar; beat in remaining ingredients until smooth. Spread cream cheese mixture over layer in pan; sprinkle with reserved crumbly mixture. Bake until center is firm, about 25 min. Cut into approximately 2" squares when cooled. Store in refrigerator.

DELICIOUS COOKIE BARS

Jessica Adkism
Class of 2005

½ c. margarine
1½ c. graham cracker crumbs
1 (14 oz.) can sweetened condensed milk
1 (12 oz.) bag chocolate chips
1 c. peanut butter chips

Preheat oven to 350° (325° for a glass dish). In a 13 X 9 pan, melt margarine in oven. Sprinkle crumbs evenly over margarine; pour sweetened condensed milk evenly over crumbs. Top with chips; press down firmly. Bake 25 to 30 min. or until lightly brown. Cool. Drizzle chocolate over top before cutting into bars.

EASY NO-BAKE TOASTIES PEANUT BUTTER COOKIES

Teresa Niles
Cimarron Valley Coop

1 c. sugar
1 c. syrup
1¾ c. peanut butter, extra crunchy
6 c. Post Toasties
wax paper

Boil until a full bubbly boil, take off stove. Add 1¾ c. peanut butter (extra crunchy); pour over 6 c. Post Toasties. Drop by spoon on wax paper. Approximately 50.

EASY PEANUT BUTTER COOKIES

Marie Webb
P-T Elementary Computer Teacher

1 c. sugar
1 egg
1 tsp. vanilla
1 c. peanut butter, Jiffy or Peanut Pan
1 bag chocolate kissess
NO FLOUR

Mix sugar, egg and vanilla together really well. (set for 5 minutes). Add peanut butter, mix very well. Roll into balls the size of walnuts. Place a chocolate kiss on top of each cookie. Bake in a 425° oven for 5 to 6 min. (no longer).

GAVIN'S COWBOY COOKIES

Gavin Knight
Class of 2005

1 c. shortening
1 c. granulated sugar
1 c. brown sugar
2 tsp. baking powder
1 c. oats
1 c. chocolate chips
2 eggs
2½ c. flour
1 tsp. soda
½ tsp. salt
1 tsp. vanilla
1 c. chopped nuts
½ c. coconut

Cream shortening, sugars and eggs & vanilla together until fluffy. Add dry ingredients then chocolate chips, nuts and coconut. Bake 350° for 10 - 12 min.

GERMAN CHOCOLATE CARAMEL COOKIES

Jennifer Davis
Comptroller - Whistlestop

60 light caramels	**1½ c. butter or margarine**
½ c. evaporated milk	**⅔ c. evaporated milk**
2 German chocolate cake mixes	**2 c. nuts**

In a saucepan, combine caramels and ½ c. evaporated milk. Cook over very low heat, stirring constantly until caramels are melted. Set aside. In large bowl, combine 1 cake mix, ¾ c. melted butter, ⅓ c. evaporated milk and 1 c. nuts. Press into greased and floured 9 x 13-inch pan. Bake at 350° for 16 - 18 min. Sprinkle chocolate chips over baked crust. Spread caramel mixture over chocolate chips. Mix second cake mix with remaining butter, evaporated milk and nuts. Spoon over caramel layer. Return to oven and bake 30 - 35 min. longer. Cool slightly, then refrigerate 1 hr. to set caramel layer. Cut into bars.

GINGERBREAD COOKIES

Cassie Gill
Class of 2005

- **¾ c. light or dark molasses**
- **¾ c. margarine (1½ sticks)**
- **¾ c. firmly packed light brown sugar**
- **3⅔ c. all-purpose flour**
- **2 to 3 tsp. ginger**
- **2 tsp. ground cinnamon**
- **1 tsp. baking powder**
- **½ tsp. baking soda**
- **½ tsp. ground nutmeg**
- **1 egg**
- **decorator icing and assorted candies**

In 3 qt. saucepan over med. heat, heat molasses, margarine and brown sugar until mixture boils, stirring occasionally to blend well. Remove from heat, cool. In lg bowl, combine flour, ginger, cinnamon, baking powder, baking soda and nutmeg. Blend egg into molasses mixture. With spoon, stir molasses mixture into flour mixture until smooth. Wrap dough in plastic wrap, chill 1 hr. Heat oven to 350°. On floured surface, roll dough to ⅛ to ¼" thickness. Cut with floured 5 x 3" gingerbread man cookie cutter (or any cookie cutters). Carefully lift with metal spatula onto lightly greased cookie sheet. Bake for 10 to 14 min. or until no indentation remains when touched. Remove from sheet; cool on wire rack. Decorate as desired. Store in tightly covered container for up to 2 weeks.

GRANDMA BONNIE'S COOKIES

Tina Swafford
Payne County Bank

- **4 c. sugar**
- **½ lb. butter**
- **1½ c. shortening**
- **4 eggs**
- **2 tsp. vanilla**
- **1 tsp. salt**
- **¾ c. milk**
- **12 c. flour (approx.)**
- **4 tsp. baking powder**

Mix in order given except sift baking powder with flour. Roll in 1 " balls and flatten with a glass (decorative) dipped in sugar. Bake in preheated oven at 375° for 8 to 10 min. (until golden brown around the edges).

INDIANA STATE FAIR COOKIES

Brooke Clay
Class of 2005

- **1 lemon cake mix**
- **1 egg**
- **1 (8-oz.) container Cool Whip**
- **powdered sugar**

Combine cake mix, egg and Cool Whip. Roll into balls. Roll balls in powdered sugar. Bake at 350° for 5 to 8 min. (Lemon cake mix may be substituted for chocolate or spice cake mix.)

MA MA'S TEA CAKES

Juanita Jones
Alex's Great-Grandmother

- **3 eggs**
- **1 c. sugar**
- **½ c. milk**
- **½ c. butter or shortening**
- **flavoring**

Beat all ing. in a bowl. Pour in Flour. Kneed until its real stiff. Pinch off a piece like a lg. biscuit. Press flat and thin on greased cookie sheet. Icing is optional.

MARY KAY LEMON BARS

Debbie Dickson
Mary Kay Consultant

1 c. flour	1/4 tsp. salt
1/2 c. soft margarine	2 tsp. grated lemon peel
1/4 c. powdered sugar	2 T. lemon juice
2 eggs	powdered sugar
1 c. sugar	

Heat oven to 350°. Mix flour, margarine and 1/4 c. powdered sugar thoroughly. Press evenly in ungreased square pan 8 x 8 x 2 building up 1/2-inch edge. Bake 20 min. Beat remaining ingredients, except powdered sugar, until light and fluffy about 3 min. Pour over hot crust. Bake just until no indentation remains when touched in center. (about 20 - 25 min). Cool. Sprinkle with powdered sugar. Cut into squares.

MILK CHOCOLATE OATMEAL COOKIES

Zac Carter
Class of 2007

1 1/4 c. all-purpose flour	1/3 c. sugar
1/2 tsp. baking powder	1 1/2 tsp. vanilla
1/2 tsp. baking soda	1 egg
1/2 tsp. ground cinnamon	2 T. milk
1/4 tsp. salt	2 c. chocolate chips
3/4 c. butter or margarine	1 c. quick or old fashioned oats
3/4 c. packed brown sugar	1/2 c. raisins (optional)

Combine flour, baking soda, cinnamon and salt in a small bowl. Beat butter, brown sugar, sugar and vanilla in a large bowl until creamy. Beat in egg. Gradually beat in flour mixture and milk. Stir in chocolate chips, oats and raisins. Drop by Tablespoon on ungreased baking sheet. Bake in preheated 375° oven for 12 min. Cool.

MONSTER COOKIES

Coach Reece
PTHS Basketball Coach & Teacher

1 c. packed brown sugar	1 1/2 c. peanut butter
1 c. sugar	2 tsp. baking soda
1/2 c. softened margarine	4 1/2 c. rolled oats
1 tsp. vanilla	1 c. semi-sweet chocolate chips
1 tsp. light corn syrup	4 oz. M & M candies

(continued)

Combine all ingredients in a bowl in order listed; mix well. Drop by teaspoonfuls onto ungreased cookie sheet. Bake at 350° for 10 minutes.

NO-BAKE CHOCOLATE COOKIES

Debbie Sadler
Perkins Tag Agency
Class of 1972

2 c. sugar	**½ c. peanut butter**
¼ c. cocoa	**3½ c. quick oatmeal**
½ c. milk	**½ c. pecans, chopped**
1 stick margarine	

Bring sugar, cocoa, butter and milk to a boil. Boil 30 seconds. Remove from heat. Stir in vanilla, peanut butter, oats and pecans. Drop on wax paper. Let set. Makes 2 doz.

NUTTY CRACKER DELIGHT

Linda Barrows

42 Club Crackers	**1 T. vanilla**
½ c. butter or margarine	**1 c. slivered almonds**
½ c. sugar	

Place crackers in a single layer in a foil lined 15 x 10 x 1-inch pan. In a sauce pan over medium heat, melt butter. Add sugar, bring to boil, stirring constantly. Boil for 2 min. Remove from heat, add vanilla. Pour evenly over crackers. Sprinkle with almonds. Bake at 350° for 10 to 12 min. or until lightly browned. Immediately remove from the pan, cutting between crackers if necessary and cool on wire rack. Yields 3½ doz.

OATMEAL COOKIES

Shawn & Melanie Matheson

1 c. raisins	**1 tsp. cinnamon**
1 c. shortening	**½ tsp. allspice**
1 c. sugar	**½ tsp. cloves**
3 eggs (beaten)	**2 c. quick cooking oats**
2 c. flour	**6 T. raisin liquid**
½ tsp. soda	**½ c. chopped pecans**
½ tsp. salt	

Boil raisins with boiling water and cook 5 min. Drain, reserving 6 T. liquid. - set aside. Cream shortening and sugar thoroughly, add eggs

(continued)

and beat until smooth. Sift flour with salt, soda and spices. Mix with oatmeal. Add to creamed mixture then add raisins and raisin liquid. Stir in nuts and drop on an ungreased cookie sheet. Bake at 400° for 10 to 12 min.

OATMEAL SUGAR COOKIES

Donna Boles
P-T Teacher

2 c. all-purpose flour
1 c. sugar
1 c. brown sugar, packed
1 tsp. baking powder
1 tsp. baking soda
½ tsp. salt
1 c. margarine, melted
2 eggs
1 tsp. vanilla
2 c. quick-cooking oats

Mix dry ingredients except oats. Add margarine, eggs, and vanilla. Beat well. Stir in oats. Spoon onto ungreased cookie sheet. Bake at 375° for 6 min. Sprinkle with cinnamon sugar. Continue to bake 4 - 6 min. more.

PEANUT BUTTER CHOCOLATE CHIP COOKIES

Brad McDaniel
Whistlestop #1

1¾ c. flour
1 tsp. salt
1 tsp. soda
¾ pkg. chocolate chips
½ c. sugar
½ c. brown sugar
½ c. peanut butter, creamy
½ c. shortening
2 T. milk
1 tsp. vanilla
1 egg

Mix dry ingredients: flour, salt & soda. - set aside. Mix sugar, brown sugar, peanut butter, shortening, milk, vanilla & egg in a separate bowl. Fold dry ingredients into creamy mixture gradually. After thoroughly mixed, fold in ¾ of a pkg. of chocolate chips. Roll cookies into balls then in granulated sugar. Place on an ungreased cookie sheet and bake at 375° for 10 - 12 minutes or until golden brown.

PEANUT BUTTER COOKIES FOR DIABETICS

Libby Spicer
Class of 2006

1½ c. peanut butter
¼ c. vegetable oil
1 c. brown sugar
1 tsp. vanilla
1 lg. egg
1½ c. whole-wheat flour
2 tsp. baking soda

Preheat oven 350°. Cream together the peanut butter and vegetable oil in a bowl. Add brown sugar, vanilla and egg, beat well. Add flour (reserve ¼ to ½ c.) and baking soda. Blend thoroughly. Add enough extra flour so that you can shape dough into balls and place on an ungreased baking sheet. Flatten with a fork. Bake about 10 to 15 min., or until lightly browned.

PEANUT BUTTER GOO

Whitney Devine
Class of 2005

1 c. sugar
1 c. syrup
1 c. peanut butter
corn flakes

Bring sugar, syrup and peanut butter to a boil then add 6 cups of cornflakes. Mix well, place by spoonful onto wax paper.

PEANUT BUTTER GRAHAM SNACKERS

Austin Allen
Class of 2017

½ c. butter flavored Crisco shortening
2 c. powdered sugar
¾ c. creamy peanut butter
1 c. graham cracker crumbs
½ c. chocolate chips
½ c. graham cracker crumbs
½ c. chocolate or colored sprinkles
½ c. crushed peanuts

Combine Crisco, powdered sugar and peanut butter in large bowl. Beat at low speed of electric mixer until well blended. Stir in 1 c. graham cracker crumbs and chocolate chips. Cover. Refrigerate 1 hr. After 1 hr. form dough into 1" balls. Roll in either graham cracker crumbs or peanuts or sprinkles. Cover and refrigerate until ready.

PEANUT BUTTER KISS COOKIES

Kasi Gordon
Class of 2006

1¼ c. brown sugar	¾ c. peanut butter
¼ c. shortening	3 T. milk
1 T. vanilla	1 egg
1¾ c. flour	¾ tsp. baking soda
¾ tsp. salt	1 /2 c. sugar
48 solid Hershey Kisses	

Heat oven to 375°. Combine brown sugar, milk, peanut butter, sugar, shortening and vanilla in large bowl. Beat until well blended. Add egg. Beat until well blended. Combine flour, baking soda, salt. Add to shortening mixture. Beat at low speed. Form dough into 1 " balls. Roll in sugar. Place 2" apart on ungreased cookie sheet. Bake at 375° for 6 minutes. Press a kiss into the center of each ball. Bake for another 3 minutes. Cool 2 minutes in pan then remove.

(Variations: Bake approx 8 or 9 minutes - golden brown. Remove from oven and then immediately add the candy kiss - cool for a few minutes, then remove from cookie sheet.)

PECAN DREAM COOKIES

Ashley Geter
Class of 2005

FIRST LAYER:	SECOND LAYER:
½ c. butter	2 eggs
¼ c. powdered sugar	2 T. all-purpose flour
1 c. minus 2 T. all-purpose flour	1½ c. packed brown sugar
13 x 9 x 2" ungreased pan	1 c. coarsely chopped pecans

FIRST LAYER: Combine butter, sugar and flour in a med. bowl. Mix until thoroughly blended. Pat mixture into the bottom of the ungreased baking pan. SECOND LAYER: Beat eggs lightly in a small bowl - set aside. Sift together flour and baking powder. Add flour mixture and brown sugar to eggs. Mix until smooth. Stir in pecans. Spread this mixture over the 1st layer in the pan. Bake in a preheated oven at 375° for 30 to 40 min., or until golden brown. Cool, then cut into squares.

PECAN PIE BARS

Lindsey Dwinell
Class of 2005

CRUST:
3 c. flour
½ c. sugar
1 c. soft butter or margarine
½ tsp. salt

FILLING:
4 eggs
1½ c. light corn syrup
1½ c. sugar & 3 T. melted butter
1½ tsp. vanilla
1 c. chopped pecans

CRUST: Mix together, flour, sugar, margarine and salt - pat down onto a greased cookie sheet. Bake 350° for 20 min. FILLING: Mix eggs, corn syrup, sugar, margarine, vanilla and nuts. Pour on hot cooked crust. Cook 25 min.

RICE KRISPIE BARS

Teresa Parks
7th Grade Math Teacher

1 c. sugar
1 c. white syrup
1½ c. creamy peanut butter
1 tsp. vanilla
6-7 c. Rice Krispie cereal

Bring sugar and syrup to a boil. Stir in vanilla and peanut butter. Pour in cereal and mix well. Press mixture into 9 x 13" pan. FROSTING: (Optional) Melt chocolate chips and pour over top.

SNICKERDOODLES

Lacy Grotheer
Sr. Class Vice President
Class of 2005

1 c. shortening
2 eggs
1½ c. sugar
2¾ c. flour
2 tsp. cream of tartar (optional)
1 tsp. soda
¼ tsp. salt
2 T. sugar
2 tsp. cinnamon

Mix shortening, sugar and eggs together thoroughly. Stir in flour, cream of tartar, soda and salt. Roll into balls the size of a walnut. Roll balls in 2 T. of sugar and 2 tsp. of cinnamon. Place 2 " apart on ungreased baking sheet. Bake until light brown but soft. Bake 400° for 8 - 10 min. Yield: approx. 5 doz.

SNICKERDOODLES

Trent Dobbs
Class of 2006

- 1½ c. sugar
- 1 c. soft margarine
- 1 tsp. vanilla
- 2 eggs
- 3⅔ c. flour
- 1 tsp. cream of tartar
- ½ tsp. baking soda
- ¼ tsp. salt
- ¼ c. sugar
- 4 tsp. cinnamon

Combine ¼ c. sugar and 4 tsp. cinnamon and set aside. Preheat oven 400°. Blend 1½ c. sugar, margarine, vanilla and eggs on low speed. Beat for 2 min. at med. speed. (Lightly spoon flour into measuring cup and level off) Stir in flour, cream of tartar, soda and salt. Make into 1" balls, then roll in cinnamon & sugar mixture. Place 2" apart on ungreased cookie sheet. Bake 7 to 10 min. (Do not overbake) Yields: 6 dozen

SOFT SUGAR COOKIES

Cindy May
P-T Teacher

- 1 c. margarine
- 1 c. sugar
- 1 egg
- 2 c. sifted flour
- ½ tsp. salt
- 1 tsp. baking soda
- 1 tsp. vanilla

Cream margarine and sugar until light and fluffy. Mix in vanilla and egg. Stir in sifted dry ingredients. Form dough into small balls. Roll balls in a bowl of sugar. Bake at 350° for 12 to 15 minutes on lightly greased cookie sheet. Do not flatten balls. Store in airtight container.

SUGAR COOKIES

Beth Hawkins
P-T Media Center Teacher
Sr. Class Sponsor

- 1½ c. sifted powdered sugar
- 1 c. butter
- 1 egg
- 1 tsp. vanilla
- ½ tsp. almond flavoring
- 2¼ c. sifted all-purpose flour
- 1 tsp. cream of tartar
- 1 tsp. baking soda

ICING:

- 1 lb. powdered sugar
- 3 T. margarine
- 1 tsp. vanilla
- water
- food coloring
- sm. amount of extra powdered sugar

(continued)

Cream sugar and butter; add egg and flavorings; mix thoroughly. Sift dry ingredients together and stir in. Refrigerate 2 to 3 hrs. Heat oven to 375°. Divide dough in half and roll out on lightly floured pastry sheet. Roll thin but thick enough to pick up the design in the cookie cutters. Dip cutter in flour before each cutting. Cut as many cookies from each rolling as possible. The least amount of working with the dough gives the best cookie. Place on baking sheet. Bake 7 to 8 min. or until delicately golden. ICING: Mix all icing ingredients together except food coloring and extra powdered sugar. If icing is too thin, add a small amount of powdered sugar to desired consistency, a little water if too thick. Add food coloring if desired.

SWEDISH GINGER SNAPS

Julie Colton
P-T Cook

½ c. shortening
¼ c. butter
¾ c. brown sugar
¼ c. sugar
½ tsp. salt
1 egg
¼ c. molasses
1 tsp. cinnamon
1½ tsp. ginger
½ tsp. cloves
2 tsp. baking soda
½ c. sugar
2½ c. flour

Cream shortening, butter, sugars in mixer or bowl until fluffy. Add egg and molasses, beat well. Mix flour, cinnamon, ginger, cloves, salt and soda together. Roll dough into balls, place on cookie sheets. Flatten with glass dipped in ½ c. sugar. Bake at 350° for 8 min. or until edges are brown. Cool for several min. and ice with a butter cream icing. ICING: ¼ c. margarine, 1 tsp. vanilla, 1 lb. powdered sugar, ¼ c. milk. Mix to spreading consistency (may need a little more milk or powdered sugar to get it spreadable.)

WEDDING COOKIES

Chelsea Graham
Class of 2006

1 c. all-purpose flour
1 c. chopped pecans
1 stick margarine or butter (not spread)-softened at room temperature
2 T. granulated sugar
1 tsp. vanilla
powdered sugar (for decoration)

Heat oven 300°. Have ungreased cookie sheets ready. Process flour and pecans in a food processor or blender until nuts are very finely

(continued)

chopped. Beat butter, sugar and vanilla in a lg. bowl with electric mixer until pale and fluffy. With mixer on low speed, gradually beat in flour mixture just until blended. Roll level tablespoonfuls of dough into balls. Place about 1" apart on cookie sheets. Bake 45 minutes or until golden brown. While warm, roll in powdered sugar. Place on wire rack to cool completely, then roll in powdered sugar again. Store airtight up to 2 weeks or freeze.

YELLOW CAKE MIX COOKIES

Sierra Wagner
Class of 2006

1 pkg. yellow cake mix
2 eggs
¼ c. oil
½ c. cinnamon
½ c. sugar

Mix together and roll into balls. Roll balls in cinnamon and sugar mixed together. Bake on greased cookie sheet at 350° for 10 min.

CANDY

CHOCOLATE CANDY CUPS

Monta Lynn Brown
Payne County Bank
Class of 1970

1 pkg. milk chocolate chips
½ pkg. peanut butter chips
1 c. crushed ruffle potato chips
1½ c. dried roasted peanuts

Melt together chocolate and peanut butter chips. Mix all ingredients together. Drop by spoonfuls into small paper cups. Cool.

CHOCOLATE TRUFFLES

Marilyn Lanier
Class of 2005

½ c. butter (1 stick) cut into pieces
4 (4-oz.) Hershey's unsweetened baking
chocolate, broken into pieces
1 (14 oz.) can sweetened condensed milk
⅓ c. powdered sugar
2 tsp. vanilla
sweetened coconut flakes
coarsely chopped nuts
1 T. each cocoa & powdered sugar, mixed

(continued)

Place butter, baking chocolate and sweetened condensed milk in 2 qt. heavy saucepan. Heat over low heat, stirring constantly, until mixture is melted and smooth. Continue cooking and stirring, over low heat, for 10 min., until mixture is very thick, smooth and glossy. Do Not Boil. Remove from heat; stir in powdered sugar and vanilla. Pour into shallow glass pan; press plastic wrap onto surface. Refrigerate 6 hrs. or until firm. Shape small amount of mixture at a time into 1" balls; roll in desired coatings. Cover. Refrigerate until firm, about 2 hrs. Store in refrigerator. Yield: 3 doz.

CRACKER JACKS

Tanner Devine
Class of 2010

9 qt. popped corn
2 sticks margarine, melted
2 c. brown sugar
½ c. Karo syrup
(Boil for 5 minutes)
Add: ½ tsp. soda
1 tsp. vanilla

Mix well, pour over popped corn. Put on cookie sheet. Bake 1 hour at 250°. Stir 2 or 3 times.

CREAMY FUDGE

Leah Henry
D'Marios Pizza

1 lb. Velveeta Cheese
1 lb. margarine
4 lb. powdered sugar
1 c. cocoa
1 T. vanilla
4 c. chopped nuts

Melt cheese and margarine together. Mix remaining ingredients in order given. Pour mixture into shallow pan and spread. Cool and cut into small pieces. Makes 7 lbs.

EASY FUDGE

T. C. Fielding
Class of 2005

1 sm. pkg. chocolate chips
1 c. crunchy peanut butter
3 c. small marshmallows
½ tsp. vanilla

In a microwave-safe bowl melt the chocolate chips, add peanut butter and marshmallows, stirring until completely smooth. Add vanilla. Stir and pour into buttered 9 x 13" dish. Chill and cut into bite-size pieces.

EASY MICROWAVE PEANUT BRITTLE

Rochelle Lewis
Fast Lane Service Center

1 c. sugar	1 tsp. margarine
½ c. light corn syrup	1 tsp. vanilla
1 c. salted peanuts	1 tsp. soda

Place sugar and corn syrup in a microwave-safe glass bowl. Stir to mix. Cook on high for 4 min. Stir then add nuts. Stir again. Microwave for 3 min. on high then add margarine and vanilla. Then cook on high for 2 minutes. Add soda and stir fast. Working rapidly, pour on buttered aluminum foil. (Sets up very quickly)

MERLE HAGGARD'S "RAMBLIN FEVER TRAVELIN FUDGE"

Penny Lee Axtell
Country Comfort Heating & A/C

4 c. sugar	1 tsp. vanilla
1 can evaporated milk	1 med. jar chunky peanut butter
¼ lb. margarine	1 (7-oz.) jar marshmallow creme

In a large kettle, combine sugar, evaporated milk & margarine, cook until they form a soft ball when tested in cold water. Add the rest of the ingredients and mix well until it is hard to stir by hand. Let cool in a large 9 x 13" buttered pan. Store in an air-tight container.

MILLION DOLLAR FUDGE

Tasha Clinesmith
Class of 1999

4½ c. sugar	1 jar marshmallow cream
1 lg. can sweetened condensed milk	1¼ (10 oz) lb. Hershey bars
¼ lb. butter or margarine	2 to 4 c. chopped nuts
1 (12 oz.) bag chocolate chips	1 tsp. vanilla

Cook first three ingredients for 7 minutes - stirring occasionally. Pour hot mixture over the rest of the ingredients and beat until smooth. Pour into a pan and let cool.

OVEN CARAMEL CORN

R. Nichols

8 to 9 qt. popped corn	**½ c. corn syrup**
2 c. brown sugar	**1 tsp. vanilla**
1 c. butter	**¼ tsp. cream of tartar**
1 tsp. salt	**1 tsp. soda**

Low boil all ingredients except soda and popped corn for 5 min. Mix well-stir occasionally. Remove from heat. Add soda stirring quickly, mixture will rise. Pour over popped corn mixing will. Spread popped corn out in 2 large flat pans. Bake at 250° for 1 hr. stirring 2 - 3 times. Store in airtight container.

OVEN CARAMEL CORN

Peggy & Tom Alexander
Bryan Class of 1997
Megan Class of 2001

8 to 9 qt. popped corn	**1 tsp. salt**
½ tsp. soda	**½ c. white corn syrup**
2 c. brown sugar	**1 tsp. vanilla**
1 c. margarine	

Boil all ingredients except popped corn and soda for 5 min., mixing well and stirring occasionally. Remove from heat and add soda. Stir quickly and pour over popped corn, mixing well. Put mixture into shallow baking pans and place in 250° oven for 1 hr., stirring 2 or 3 times. Store in tightly closed container. (Optional: You may add 1 jar of dry roasted peanuts to popped corn before covering with mixture and baking.)

POPCORN BALLS

Jeri Taulman
PTHS Teacher

⅔ c. Karo syrup	**food coloring**
⅔ c. sugar	**2 qt. popped popcorn**
½ tsp. salt	

Boil: Karo syrup, sugar and salt for 2 min. over medium heat STIRRING CONSTANTLY. Add food coloring if desired. Pour over popcorn, gradually. Shape by hand into any kind of shape or mold.

PUPPY CHOW

Lindsay Dwinell
Class of 2005

- ½ lb. chocolate chips
- 1 c. peanut butter
- 1 stick margarine
- 1 (12 oz.) box Crispex (rice cereal squares)
- 1 bag powdered sugar

Melt chips, peanut butter and margarine. Pour over cereal in bowl, stir till cereal is covered. Put in a paper sack with ½ bag of powdered sugar. Shake.

ROCKY ROAD HOLIDAY FUDGE

Elicia Long
PTHS Custodian

- 2 (12 oz.) pkg. semi-sweet chocolate chips
- 1 (14 oz.) can sweetened condensed milk
- 1 tsp. vanilla
- 3 c. miniature marshmallow
- 1½ c. chopped walnuts

Line 13 x 9" baking pan with foil; grease lightly. Microwave chips and sweetened milk in a large uncovered microwave-safe bowl on High (100%) power for 1 min. Stir. Morsels may retain some of their shape. If necessary microwave at additional 10 to 15 second intervals, stirring until smooth. Stir in vanilla. Fold in marshmallows and nuts. Press mixture into prepared pan. Refrigerate until ready to serve. Lift from pan; remove foil and cut into pieces.

SURPRISE CHOCOLATE FUDGE

Sherry Marlin
Sherry's Beauty Salon

- 1 (15 oz) can pinto beans, rinse & drain
- 1 c. baking cocoa
- ¾ c. butter or margarine, melted
- 1 T. vanilla
- 7½ c. powdered sugar
- 1 c. chopped walnuts

In a microwave-safe dish, mash beans with a fork until smooth. Cover and microwave for 1½ min. or until thoroughly heated. Add cocoa, butter and vanilla. (Mixture will be thick). Slowly stir in sugar and nuts. Press mixture into a 9" square pan coated with non-stick cooking spray. Cover and refrigerate until firm. Cut into 1" pieces. Yields: 3½ lb.

TOFFEE

Cassie Weis
Class of 2007

4 sticks butter	**½ - 1 c. chopped pecans**
2 c. sugar	**1 pkg. chocolate chips**
1 tsp. vanilla	

Butter a 9 x 13" pan. Boil 4 sticks butter with 2 c. sugar over med. heat until it turns amber. Remove from heat and add 1 tsp. vanilla and ½ to 1 c. chopped pecans. Pour into pan and top with pkg. of milk chocolate chips. Spread and let cool.

TYLER'S CINNAMON CANDY

Tyler Plank
Class of 2005

2½ c. sugar	**½ c. water**
1 c. light corn syrup	**1 tsp. cinnamon oil**

Boil ingredients to 300° - Remove from heat. Add cinnamon oil. (Stand Back! The fumes are strong). Spread on a lightly greased pan. Let cool. Break into pieces.

VANILLA FUDGE

Jennifer (Willingham) Graham
Class of 1998

2 T. butter	**2 T. vanilla**
3 c. sugar	**¼ c. light Karo syrup**
1 lg. can milnot	**1 c. chopped nuts**
½ tsp. salt	

Cook all ingredients except vanilla and nuts, over medium heat, stirring constantly, until the mix boils. Remove from heat, add vanilla. Cool to lukewarm. Beat until fudge loses its gloss. Add nuts and quickly spread into buttered dish.

BROWNIE PIZZA

Cody Sweeny
Class of 2005

- 1 pkg. Brownie Mix
- 1 pkg. milk chocolate chips
- 1 egg
- ⅓ c. Crisco oil
- 2 T. water
- strawberry slices
- kiwi slices
- pineapple chunks
- vanilla ice cream
- chocolate syrup

Preheat oven to 350°. Grease 13" round pizza pan. Combine brownie mix, egg, oil and water in lg. bowl. Stir with spoon until well blended, about 50 strokes. Spread in pan. Bake 23 to 27 min. Cool completely on wire rack. Decorate with assorted fruit and cut into wedges. Top with scoops of ice cream, then drizzle with syrup.

BROWNIE WAFFLES

Max Rudd
Allison Rudd's Dad

- ½ c. butter, melted
- 1 c. sugar
- 2 eggs
- 2 squares chocolate, melted
- 1 c. flour
- ½ tsp. salt
- 1 tsp. vanilla

Mix and bake in waffle iron. Serve with ice cream or whipped cream. (Batter can be made ahead of time and refrigerated until ready to cook.)

BROWNIES

Emma Downey
Marie Downey's Mom
Class of 2005

- 1 c. Vegetable oil minus 1 T.
- 2 c. sugar
- 2 tsp. vanilla
- 4 eggs
- 1 c. unsifted all-purpose flour plus 1 T.
- ⅔ c. cocoa
- ½ tsp. baking powder
- ½ tsp. salt
- 1 c. chopped nuts

(continued)

Blend oil, sugar and vanilla in a mixing bowl. Add eggs, beat well. Combine flour, cocoa, baking powder and salt; gradually add to egg mixture until well blended. Stir in nuts. Spread in greased 9 x 13" pan. Bake 350° for 20 to 25 minutes or until brownie begins to pull away from edges of pan.

BUTTERSCOTCH BROWNIES

Pam Kalka
Specialty Services

½ c. butter
2 tsp. baking powder
1 tsp. vanilla
1 c. pecans
2 c. brown sugar
2 eggs
1½ c. flour
½ tsp. salt

Melt butter, blend in sugar then eggs. Add flour, baking powder, salt, mix then add vanilla and nuts. Spread in greased and floured 13 x 9" pan. Bake at 350° for 25 minutes.

COOKIE DOUGH BROWNIES

Kathy Emerson
Class of 1973

BATTER:
2 c. sugar
½ c. cocoa
½ tsp. salt
1 c. oil
4 eggs, slightly beaten
2 tsp. vanilla
½ c. walnuts (optional)
FILLING:
½ c. soft butter
½ c. packed brown sugar
¼ c. granulated sugar
2 T. milk
1 tsp. vanilla
1 c. all-purpose flour
GLAZE:
1 (6-oz.) bag semi-sweet chocolate chips
1 T. shortening
¾ c. chopped walnuts

BATTER: Combine sugar, flour, cocoa & salt. Add: oil, eggs & vanilla. Beat at med. speed for 3 min. Stir in walnuts. Pour into a greased 13 x 9 x 2" pan. Bake 350° for 30 minutes,Cool. Filling: Cream butter and sugars in bowl, add milk and vanilla, mix well. Beat in flour and spread over brownies. Chill until firm. GLAZE: Melt chips and shortening in saucepan, stir until smooth. Spread over filling. Immediately sprinkle with nuts - pressing down slightly. Cool.

DOUBLE CHOCOLATE BROWNIES

Beth Davis
Class of 2004

- 3/4 c. flour
- 1/4 tsp. soda
- 1/4 tsp. salt
- 1/3 c. butter
- 3/4 c. sugar
- 2 T. water
- 1 (12 oz.) pkg. chocolate chips (divided)
- 1 tsp. vanilla
- 2 eggs
- 1/2 c. chopped nuts

Preheat oven 325°. In a small bowl combine flour, baking soda and salt, set aside. In a small saucepan combine butter, sugar and water; bring just to a boil. Remove from heat and add 6 oz. of chocolate chips and vanilla. Stir until chocolate chips melt and mixture is smooth. Transfer to lg. bowl and add eggs one at a time beating well after each addition. Gradually blend in flour mixture. Stir in remaining chocolate chips and nuts. Spread into a greased 13 x 9 x 2" pan. Bake 30 to 35 min. Cool completely before cutting.

EASY DOUBLE CHOCOLATE CHIP BROWNIES

Leslie Evans
Class of 1979

- 2 c. semi-sweet chocolate chips
- 1/2 c. butter or margarine
- 3 eggs
- 1 1/4 c. flour
- 1 c. sugar
- 1/4 tsp. baking soda
- 1 tsp. vanilla

Preheat oven to 350°. Grease 13 x 9" baking pan. Melt butter and 1 c. chocolate chips in lg. heavy duty pan over low heat; stir until smooth. Remove from heat. Add eggs, one at a time and stir well with each addition. Add flour, sugar, baking soda and vanilla; stir well after each addition. Stir in remaining chocolate chips. Spread into prepared pan. Bake for 18 to 22 min. or until wooden toothpick inserted in the center comes out still slightly sticky. Cool on wire rack.

FUDGE BROWNIES

Anita Alston
Family Dollar

- 1 stick margarine
- 1 c. sugar
- 2 eggs
- 1/2 c. flour
- 1/4 c. cocoa
- 1 tsp. vanilla

(continued)

Mix sugar and cocoa together, add eggs one at a time mixing well after each one, stir in melted margarine, then add vanilla. Gradually add flour - mix well, add nuts (optional). Bake 350° for 35 minutes.

GERMAN CHOCOLATE BROWNIES

Belinda Breaux

1 pkg. Brownies
1 pkg. milk chocolate chips
½ c. firmly packed brown sugar
2 T. butter or margarine, softened
½ c. chopped pecans
½ c. flaked coconut

Preheat oven to 350°. Grease bottom of 13 x 9 x 2" pan. Prepare brownies as directed on pkg. Spread in pan. Combine brown sugar, butter and flour in small bowl. Mix until well blended. Stir in pecans and coconut. Sprinkle mixture over batter. Bake 25 to 30 min. or until topping is browned. Cool completely on wire rack.

PEANUT BUTTER CHIP BROWNIES

Whitney Bell
Class of 2005

½ c. butter or margarine
4 squares (1 oz. each) semi-sweet chocolate
½ c. sugar
2 eggs
1 tsp. vanilla
½ c. all-purpose flour
1 (12 oz.) pkg. peanut butter chips
1 (6-oz.) c. milk chocolate chips

Preheat oven to 350°. Butter 8" square pan. Melt butter and semi-sweet chocolate in small heavy saucepan over low heat, stirring just until chocolate melts completely. Remove from heat; cool. Beat sugar and eggs in lg. bowl until light. Blend in vanilla and chocolate mixture. Stir in flour until blended; fold in peanut butter chips. Spread batter evenly in pan. Bake 25 to 30 min. Remove from oven; sprinkle milk chocolate chips over top. When chocolate chips have melted, spread evenly over brownies. Refrigerate until chocolate topping is set.

ROCKY ROAD BROWNIES

Vanessa Butler
Class of 2005

- ½ c. butter or margarine
- ½ c. unsweetened cocoa
- 1 c. sugar
- 1 egg
- ½ c. all-purpose flour
- ¼ c. buttermilk
- 1 tsp. vanilla
- 1 c. mini marshmallows
- 1 c. coarsely chopped walnuts
- 1 (6-oz.) c. semi-sweet chocolate chips

Preheat oven to 350°. Lightly grease 8" square pan. Combine butter and cocoa in med. size heavy saucepan over low heat, stirring constantly until smooth. Remove from heat; stir in sugar, eggs, flour, buttermilk and vanilla. Mix until smooth. Spread batter evenly in prepared pan. Bake 25 min. or until center feels dry (Do not overbake). Remove from oven; sprinkle marshmallows, walnuts and chocolate chips over top. Return to oven for 3 to 5 min. or just until topping is warm and holds together. Cool in pan.

TEXAS BROWNIES

Beth Davis
Class of 2004

- 2 c. flour
- 2 c. sugar
- 1 stick margarine
- ½ c. shortening
- 1 c. strong coffee
- ¼ c. cocoa
- ½ c. buttermilk
- 2 eggs
- 1 tsp. baking soda
- 1 tsp. vanilla

FROSTING:

- ½ c. margarine
- 2 T. cocoa
- ¼ c. milk
- 3½ c. powdered sugar
- 1 tsp. vanilla

In a lg. bowl combine flour and sugar. In a heavy saucepan combine butter, shortening, coffee and cocoa. Stir and heat to boiling. Pour boiling mixture over the flour and sugar and mix well. Add buttermilk, eggs, baking soda and vanilla and mix well. Pour into a well buttered lg. pan (jelly roll size). Bake 400° for 20 min. until brownies test done in the middle. While brownies are baking, prepare frosting. FROSTING: In a pan combine the butter, cocoa and milk. Heat mixture to boiling while stirring constantly. Mix in the powdered sugar and vanilla. Pour warm frosting over warm brownies.

This & That

63555-sg-8t

Helpful Hints

- To refinish antiques or revitalize wood, use equal parts of linseed oil, white vinegar, and turpentine. Rub into the furniture or wood with a soft cloth and lots of elbow grease.
- To stop the ants in your pantry, seal off cracks where they are entering with putty or petroleum jelly. Also, try sprinkling red pepper on floors and counter tops.
- To fix sticking sliding doors, windows, and drawers, rub wax along their tracks.
- To make a simple polish for copper bottom cookware, mix equal parts of flour and salt with vinegar to create a paste. Store the paste in the refrigerator.
- Applying baking soda on a damp sponge will remove starch deposits from an iron. Make sure the iron is cold and unplugged.
- Remove stale odors in the wash by adding baking soda.
- To clean Teflon™, combine 1 cup water, 2 tablespoons baking soda and ½ cup liquid bleach. Boil in stained pan for 5 to 10 minutes or until the stain disappears. Wash, rinse, dry, and condition with oil before using the pan again.
- Coming Ware can be cleaned by filling it with water and dropping in two denture cleaning tablets. Let stand for 30 to 45 minutes.
- A little instant coffee will work wonders on your wood furniture. Just make a thick paste from instant coffee and a little water, and rub it into the nicks and scratches on your dark wood furniture. You'll be amazed at how new and beautiful those pieces will look.
- For a clogged shower head, boil it for 15 minutes in a mixture of ½ cup vinegar and 1 quart water.
- For a spicy aroma, toss dried orange or lemon rinds into the fireplace.
- Add raw rice to the salt shaker to keep the salt free-flowing.
- Ice cubes will help sharpen garbage disposal blades.
- Separate stuck-together glasses by filling the inside one with cold water and setting them in hot water.

THIS & THAT

BUTTER

Judy Spillars
P-T Teacher

½ pint whipping cream

Put ½ pint whipping cream in bowl - let sit 10 minutes. Beat cream for 3 to 5 minutes, as you beat whipped cream forms. Then chunky yellow butter and whitish liquid. When butter is firm, scoop from liquid into clean bowl. Press down butter with wooden spoon to remove excess water.

FINGER PAINT

Ali Sharp
Class of 2016

2 c. flour
2 tsp. salt
3 c. cold water
2 c. hot water
food coloring

Combine flour, salt and cold water. Beat this with an egg beater until smooth. Add hot water and boil until mixture becomes clear. Beat until smooth. Add food coloring (¼ c. of food coloring to 1 c. paint).

HOMEMADE PLAY DOUGH

Gayle Harris
P-T Pre-K Teacher

3 c. flour
1½ c. salt
¼ c. cream of tartar
3 c. water
½ c. oil
food coloring

Mix together in a large sauce pan the 3 c. flour, 1½ c. salt, ¼ c. cream of tartar. Add and mix in - the 3 c. water, ½ c. oil and food coloring... Cook over medium heat until dough forms a ball. Pour onto a cutting board and let cool 10 min. Knead and let cool before putting into a sealed container. Stays fresh about 2 weeks.

KOOL-AID PLAY DOUGH

Sara Ware
Class of 2007

2½ c. flour	**3 tsp. oil**
1 c. salt	**2 c. boiling water**
2 pkg. Kool-Aid (any flavor)	

Mix salt, flour, Kool-Aid, boiling water and oil. Knead. Store in tightly covered container.

PAPER MACHE'

Rita Pressley
P-T Elem.Teacher

2 c. cold water
1½ - 1¾ c. all-purpose flour
Newspapers cut into strips that measure about 1 x 15" each.

Mix water and flour in large bowl with wire whisk until smooth. (Should be about the same thickness as heavy cream). Coat a mold (molded clay or an inflated balloon makes a good mold.) with 1 layer newspaper strips which have been dipped in water then dipped in flour mixture. Lay over first layer of strips until mold is well coated. Let stand until strips on mold are dry and hard. Paint over strips.

PEANUT BUTTER & BANANA SANDWICH

Cody Fanning
Class of 2006

1 banana	**2 T. peanut butter**
2 slices bread	**butter**

Mash bananas and mix with peanut butter thoroughly, melt butter in frying pan, fry sandwich and eat.

Variation: Put peanut butter on bread, slice banana on top of peanut butter, cover and eat).

QUICK SUPPER

Jai Oyler
Parent/Volunteer

Measure 3 c. flour into large bowl, answer telephone. Take large bowl off small child's head. Sweep up floor. Measure 3 c. flour into large

(continued)

bowl. Measure ¼ c. shortening: answer doorbell. Wash shortening from child's face and hands. Add ¼ c. shortening to flour. Mix well. Rock baby for 10 minutes, answer telephone. Put small child in tub and scrub well. Scrape flour and shortening mixture from floor. Add enough tears to relieve tension. Open one large can of pork & beans and serve with remaining strength.

ROASTED PECANS

Brandon Brunker
P-T Ag Teacher

ROASTED & SALTED
1½ c. pecans
½ c. oil
½ tsp. garlic powder
1 T. salt
HOT & SPICY
1½ c. pecans
½ c. oil
3 T. chili powder & ½ tsp. garlic powder
1 tsp. Tabasco sauce & 1 T. salt

Mix ingredients and microwave on high for 15 minutes. Stir often (They will burn fast).

ROASTED PUMPKIN SEEDS

Ryan Boyles
Class of 2005

2 c. pumpkin seeds
1 T. oil
½ tsp. salt

Rinse pumpkin seeds - dry on paper towels. Toss with oil. Place on baking sheet and bake at 350° for 20 minutes. Toss every 5 to 7 min. Remove from oven when golden brown, salt.

SCENTED CINNAMON ORNAMENTS

Linda Bowyer
Class of 1973

1 (4-oz.) can cinnamon (about 1 c.)
1 T. cloves
1 T. nutmeg
¾ c. applesauce
2 T. white glue
1 drinking straw
ribbons

In a medium bowl combine spices. Add applesauce and glue. Stir, work mixture with hands 2 or 3 minutes or until dough is smooth. Divide dough into 4 portions. Roll each to ¼" thick. Cut dough with 2" cookie

(continued)

cutters. Using a straw or toothpick, make a hole in the top of each one. Place on wire racks and allow to dry at room temperature for several days. (Turning over will dry faster). Attach ribbon through holes to hang as ornaments.

SOMETHIN' QUICK DINNER

Carletta Brown
P-T Elementary Librarian
Media Specialist

The following ingredients are essential to the success of this recipe: Timing, Atmosphere and Location, Number of Guests. TIMING: 5:00 p.m. - 6:00 p.m., any evening. ATMOSPHERE & LOCATION: Depending on the mood of the diners, something quiet, preferable with soft music, well lit, not glaring lights, restaurants in Perkins have 4 star certification by the "Diners Guide to Good Food in Perkins." (Limited copies available). NUMBER OF GUESTS: This is critical to the "pocketbook" - in case of several "Dutch Treat" is acceptable. INSTRUCTIONS: All participants meet at the agreed restaurant at the agreed time, sit down and order, eat, pay and leave. No clean-up is necessary. Time of preparation: approx. 1 hr.

TRAIL MIX

Teri Moore
PTHS Teacher
Nathan Moore's Mom

2 lbs. dry roasted peanuts
2 lbs. cashews
1 lb. raising
1 lb. M & Ms
½ lb. flaked coconut

Combine all ingredients in a large bowl, store in an airtight container.

WASHING CLOTHES RECIPE

Francis Burton
P-T Teacher

1 pile white clothes
1 pile colored clothes
1 pile work britches and rags

Build fire in the backyard to heat kettle of rain water. Set tubs so smoke won't blow in eyes if wind is pert. Shave one hole cake of lye soap in boilin water. Sort things, make 3 piles, white, colored and work things.

(continued)

To make starch, stir flour in cool water to smooth, then thin down with boiling water. Take white things, rub dirty spots on scrub board, scrubbing hard, and boil; then rub colored clothes, don't boil, just wrench and starch. Take things out of kettle with broom stick handle, then wrench and starch. Hang old rag's on fence. Spread tea towels on grass. Pore wrench water in flower beds. Scrub porch with hot soapy water. Turn tubs upside down. Go put on clean dress, smooth hair with hair combs. Brew cup of tea, sit and rock a spell and count your blessings. Now...every time when you think things are bleak, read it again, kiss that washing machine and dryer and give thanks. First thing each morning you should run and hug your washer and dryer, also your toilet - those two holers used to get mighty cold.

Recipe Favorites

Recipe Favorites

In Memory of Ken Karner

German Thin Pancakes

3/4 c. flour
1 c. milk
3 eggs, well beaten
1/4 c., melted butter
1/4 tsp. salt

Beat all ingredients together. Heat skillet and melt butter to coat skillet, pour batter into skillet, bake pancakes on both sides. Serve pancakes with melted butter and sugar.

This recipe was an old family favorite, handed down through many generations of Ken's mom's family. There are a lot of great family memories that include these thin pancakes because it was one of Ken's favorite things to eat and make for our kids on Sunday mornings. Ken used to joke that even if we were broke we'd never starve because we could always make thin pancakes.

Janet Karner

INDEX OF RECIPES

APPETIZERS & BEVERAGES

APPETIZERS

AVOCADO DIP 1
BACON WRAPPED SMOKIES 1
BRIAN'S FRONTIER JERKEY 1
CHEX PARTY MIX 2
CHILI CHEESE LOGS 2
CHILI DIP 2
CRAB DIP 3
DRIED BEEF CHEESE BALL 3
EASY ITALIAN FRENCH DIP 3
FRUIT DIP 4
FRUIT KABOBS 4
GARBAGE DIP 4
GUACAMOLE 4
HOMEMADE SALSA 5
HUSS GRANOLA 5
JAKE LOVES "GUACAMOLE" 5
JENNY'S RANCH CRACKERS 6
MANGO SALSA 6
MOM'S MUSHROOMS 6
NONIES DIP 6
PINEAPPLE CREAM CHEESE BALL 7
P-T ROLL UPS 7
RANCH HAM ROLL-UPS 7
RO-TEL CHEESE DIP 8
SAUSAGE BALLS 8
SAUSAGE CHEESE DIP 8
SAUSAGE CHEESE DIP 8
SAUSAGE ROLLS 9
SEVEN LAYER DIP 9
SEVEN LAYER DIP 9
SMOKED TURKEY CHEESE BALL 10
SMOKIES 10
SOUR CREAM BACON DIP 10
SPINACH ARTICHOKE DIP 10
SPINACH BALLS 11
SPINACH DIP 11
VEGGIE BARS 11
WARM BACON CHEESE SPREAD 12

BEVERAGES

FRENCH VANILLA CAPPUCCINO MIX 12
FROZEN HOT CHOCOLATE 12
FRUIT PUNCH 13
HOMEMADE CHERRY LIMEADE 13
HOMEMADE ROOT BEER 13
M & M HOT CHOCOLATE 14
MARSHMALLOW HOT CHOCOLATE 14
MEXICAN HOT CHOCOLATE 14
OLD-FASHIONED LEMONADE 15
ORANGE JULIUS 15
PEACH TEA 15
P-T PARTY PUNCH 15
ROOT BEER FLOAT 16
SPICED HOT TEA 16
STRAWBERRY DELIGHT DRINKS 16
TEABERRY PUNCH 17
WHITE HOT CHOCOLATE 17

SOUPS & SALADS

SALADS

BEAUTIFUL SALAD 19
BROCCOLI SALAD 20
CHERRY COKE SALAD 20
COLESLAW 20
CORNBREAD SALAD 21
CRANBERRY FREEZE 21
CUCUMBERS WITH DRESSING 21
DEVILED EGGS 21
FRITO TACO SALAD 22
GEORGIA 'S CHICKEN SALAD 22
GRANDMA'S JELLO SALAD 22
HOT CHICKEN SALAD 23
LAYERED SALAD 23
MARTHELL'S CORN SALAD 24
MEXICAN CHICKEN SALAD 24
NAPA CABBAGE CRUNCH 24
OKLAHOMA CABBAGE SALAD 25
ORIENTAL CHICKEN SALAD 25
PIZZA RICE SALAD 25
POTATO SALAD 26
SENATOR SALAD 26
7 LAYER SALAD 19
SNICKER SALAD 26
SOUTHWESTERN BEAN SALAD 27
SPINACH SALAD 27
TEXAS PANHANDLE SALAD 27
3 BEAN SALAD 19
WALDORF SALAD 28
WHITE SALAD 28
WILLY'S TACO SALAD 28
YUM YUM SALAD 28

STEWS

BURGUNDY BEEF STEW 29
CAMP STEW 29
HAMBURGER STEW 29

SANTA FE STEW 30
SAUSAGE STEW 30
STEW 30
SWEET & SOUR BEEF STEW 31

SOUPS

CAROL'S TORTILLA SOUP 31
CHEESEBURGER SOUP 32
CHICKEN & DUMPLING SOUP 32
CHICKEN & RICE SOUP 32
CHICKEN ENCHILADA SOUP 33
CHICKEN TORTILLA SOUP 33
CHICKEN TORTILLA SOUP 34
DUMPLINGS 34
EASY CLAM CHOWDER 34
EASY FIESTA BEAN SOUP 35
FLORENTINE SOUP 35
LEEK, POTATO & SAUSAGE SOUP 35
LONEE'S EASY VEGGIE SOUP 36
LONEE'S SALSA SOUP 36
MY MOM'S POTATO SOUP 36
ONE PAN SOUP 37
TACO SOUP 37
TEXAS TORTILLA SOUP 38

VEGETABLES & SIDE DISHES

VEGETABLES & CASSEROLES

ALMOND BAKED GREEN BEANS 39
ASPARAGUS & HASH BROWN FRITTATA 39
BEST BAKED BEANS 40
BETTER HASH BROWN CASSEROLE 40
BROCCOLI & RICE 40
BROCCOLI CASSEROLE 41
CHEDDAR BAKED POTATO SLICES 41
CHEESY CARROTS 41
COMPANY POTATOES 41
CORN BAKE 42
CORN CASSEROLE 42
DIRTY RICE CASSEROLE 42
GOURMET POTATOES 43
GREEN BEAN CASSEROLE 43
GREEN BEAN CASSEROLE 43
GRILLED POTATOES 44
HOME SCALLOPED POTATOES 44
HOMEMADE NOODLES 44
HOPPIN' JOHN 45
KAT'S FAVORITE CASSEROLE 45
MACARONI & CHEESE WITH HOT DOGS 45
MEXICAN RICE 46
MONTEREY SPAGHETTI 46
NEW ORLEANS POTATOES 46
NICARAGUAN CASSEROLE 47
POTATO CASSEROLE 47
RANCH ROASTED POTATOES 47
SINKERS 48
SQUASH CASSEROLE 48
SQUASH CASSEROLE 49
SQUASH CASSEROLE 48
SWEET POTATO CASSEROLE 49
SWEET POTATO CASSEROLE WITH MARSHMALLOWS 49
3 BEAN CASSEROLE 39
TWICE-BAKED POTATOES 50

MAIN DISHES

BREAKFAST DISHES

BREAKFAST CASSEROLE 51
BREAKFAST CASSEROLE 51
BRUNCH FOR A BUNCH 51
FRIED FRENCH TOAST 52
HARLAN'S SPECIALTY 52
HONEY BUNCHES OF OATS 52
KEN KARNER'S GERMAN THIN PANCAKES 53
MOTHER'S BISCUITS & GRAVY 53
OMELET 54

CHICKEN

BACON-WRAPPED CHICKEN 54
CHICKEN & NOODLES 55
CHICKEN & NOODLES 54
CHICKEN & RICE 55
CHICKEN CASSEROLE 56
CHICKEN CASSEROLE 55
CHICKEN CASSEROLE 56
CHICKEN DINNER - (ONE PAN) 56
CHICKEN ENCHILADA CASSEROLE 57
CHICKEN ENCHILADAS 58
CHICKEN ENCHILADAS 58
CHICKEN ENCHILADAS 57
CHICKEN POT PIE 58
CITRUS BROILED CHICKEN 59
COUNTRY CHICKEN SUPPER 59
CREAMY MUSHROOM CHICKEN 60
DAMON'S SWEET & SOUR CHICKEN 60
EZ TETRAZZINI 60
FAJITAS 61

FANTASTIC CHICKEN 61
GARLIC FRIED CHICKEN 61
GERMAN CHICKEN IN WINE SAUCE 62
GRANDMA'S CHICKEN SPAGHETTI 62
GRANDMOTHER NILES CHICKEN & NOODLES 63
GRILLED EGG & CHEESE SANDWICH 63
HELEN'S SWISS BAKED CHICKEN 63
INEZ ASHMORE'S TETRAZZINI 64
JENNY'S CHICKEN CASSEROLE 64
MEXICAN CHICKEN 64
MEXICAN CHICKEN 65
MEXICAN CHICKEN CASSEROLE 65
MEXICAN CHICKEN CASSEROLE 66
MEXICAN CHICKEN CASSEROLE 65
PARMESAN CHICKEN 66
PARMESAN CHICKEN 66
QUESADILLAS 67
SOUR CREAM ENCHILADAS 67
WHITE CHICKEN CHILI 68

BEEF

ALEX'S BEEF STROGANOFF 68
BBQ-SPICED GRILLED TENDERLOIN STEAK 68
BEEF AND BISCUITS 69
BEEF ENCHILADAS 69
BRISKET 70
BRISKET - OKIE STYLE 70
BURRITOS 70
CAVATINI 71
CHEDDAR CHEESE PIE 71
CHILI 71
CHILI DOG 72
CORNBREAD TACO BAKE 72
CROCK-POT PEPPER STEAK 72
EASY ENCHILADA CASSEROLE 73
EASY STROMBOLI 73
EASY TACOS 74
ENCHILADA PIE 74
FRENCH MEAT LOAF 74
FROZEN PIZZA 75
GRANNY'S FRENCH BREAD PIZZA 75
GRANNY'S MEAT LOAF 75
GREEN CHILE CASSEROLE 76
HOME & GARDEN PARTY'S COKE ROAST 76
IMPOSSIBLE CHEESEBURGER PIE 76
ITALIAN MEAT LOAF 77
KEN'S HOME MADE CHILI 77
LASAGNA - QUICK & EASY 78
LASAGNE 78
MEAT BALLS 78
MEAT LOAF 79
MEAT/CHEESE ROLL 79
MEXICAN CASSEROLE 79
MEXICAN GOULASH 80
MEXICAN HAMBURGER (OR CHICKEN) 80
MEXICAN HAYSTACKS 81
MEXICAN MEAT PIE 81
POT ROAST 81
RANCH BURGERS 82
SHIP WRECK 82
SPAGHETTI PIE 82
SWISS STEAK 83
TACO CUPS 83
TACO PIE 84
TAMALES 84
TATER TOT CASSEROLE 85
TEX-MEX GOULASH 85
TORTILLA MIX 85

FISH & WILD GAME

DEER HAMBURGER 86
DEER JERKY 86
DEER STEAK 86
DEER STEW 87
DEER STEW 87
ELEPHANT STEW 87
GRILLED DOVE 88
PHEASANT WITH WILD RICE 88
TUNA CASSEROLE 88

TURKEY & PORK

ANDERSON POSOLE 89
GERMAN POTATOES WITH BRATS 89
MARINATED PORK LOAVES 90
PORK CHOPS & KRAUT 90
SCALLOPED POTATOES & HAM 90
SMOTHERED PORK CHOPS 91
TURKEY POT PIE - DEEP DISH 91
TURKEY SANDWICH 91

GRAVY & SAUCES

CHOCOLATE GRAVY 92
GRAVY 92
JOE'S FAVORITE SPAGHETTI SAUCE 92
LOW-FAT SPAGHETTI SAUCE 93
WHITE SAUCE 93

BREADS & ROLLS

ALI'S BEER BREAD 95
AMISH WHITE BREAD 95
ANGEL BISCUITS 95
APPLE BREAD 96
BACON WRAPPED BREADSTICKS 96
BANANA BREAD 96
BLUEBERRY MUFFINS 97
BUTTERMILK BISCUITS 97
CARAMEL CINNAMON ROLLS 97
CINNAMON PULL-APART BREAD 98
CREAM CHEESE BRAIDS 98
DELICIOUS PAN BREAD 99
FRIED INDIAN BREAD 99
FRUIT YOGURT SCONES 100
GARLIC CHEESE BISCUITS 100
GLAZED RAISIN-CINNAMON BISCUITS 100
HAWAIIAN BANANA BREAD 101
HAWAIIAN SWEET BREAD 101
HOMEMADE BREAD 102
MEXICAN CORNBREAD 102
MOIST PUMPKIN BREAD 102
MONKEY BREAD 103
MOTHER'S CINNAMON ROLLS 103
MOTHER'S PUMPKIN BREAD 104
NANA'S (GRANDMOTHER SHEARER) DINNER ROLLS 104
NEW MEXICO CORNBREAD 105
PAULA'S MONKEY BREAD 105
PEANUT BUTTER BREAD 106
PIZZA DOUGH 106
POLAR CHEESE BREAD 106
PORK N BEAN BREAD 107
PRETZELS 107
PULL-APART BACON BREAD 107
PUMPKIN BREAD 108
PUMPKIN BREAD 108
PUMPKIN BREAD (MADE WITH OIL) 109
PUMPKIN BREAD (MADE WITH SHORTENING) 109
SALLY LUNN BREAD 109
SOPAIPILLAS 110
SOUR CREAM & ONION BREADSTICKS 110
SQUAW BREAD 111

DESSERTS

CAKES

CARROT CAKE 113
CHERRY CHEESE CAKE 113
CHERRY CHEESECAKE 114
CHERRY CHOCOLATE CAKE 114
CHERRY CHOCOLATE DUMP CAKE 114
CHOCOLATE CAKE 115
CHOCOLATE CAKE 115
CHOCOLATE CHIP POUND CAKE 116
CHOCOLATE OATMEAL CAKE 116
CHOCOLATE TURTLE CHEESECAKE 116
CHOCOLATE ZUCCHINI CAKE 117
CHOP SUEY CAKE 117
CHRISTMAS STORY CAKE 117
COCA COLA CAKE 118
COWBOY CAKE 118
DEATH BY CHOCOLATE 119
DIRT CAKE 119
DR. PEPPER CAKE 119
EARTHQUAKE CAKE 120
FAT-FREE CHOCOLATE CAKE 120
FRUIT CAKE HATERS FRUITCAKE 120
FRUIT COCKTAIL CAKE (MOM'S) 121
FUNNEL CAKES 121
GERMAN CHOCOLATE CAKE 122
GERMAN CHOCOLATE DUMP CAKE 122
HOT FUDGE SUNDAE CAKE 123
LOUISIANA YUM YUM CAKE 123
MAMA'S CHOCOLATE CARAMEL CAKE 124
MISSISSIPPI MUD CAKE 124
OATMEAL CAKE 124
PEANUT CANDY BAR CAKE 125
PINA COLADA CAKE 125
PINEAPPLE UPSIDE CAKE 126
POUND CAKE 126
PUMPKIN CRUNCH CAKE 127
PUMPKIN ROLL 127
RICH GOOEY BUTTER CAKE 128
ROCKY ROAD CHOCOLATE CAKE 128
STRAWBERRY SHORTCAKE 129
STRAWBERRY SHORTCAKE 129
SWEDISH CAKE 129
TURTLE CAKE 130
UGLY DUCKLING CAKE 130
WACKY CAKE 131
WHITE CHOCOLATE CHEESECAKE 131

PIES

AMERICAN APPLE PIE 132
BUTTERMILK COCONUT PIE 132
CHARLESTON COCONUT PIE 132
CHERRY TART 133

CHOCOLATE FRENCH SILK PIE 133
CHOCOLATE NUT PIE 134
COCONUT PIE 133
CREAMY COCONUT PIE 134
DOUBLE LAYER PUMPKIN PIE 134
FUDGE PIE 135
MERINGUE 135
OATMEAL PIE 136
OLD FASHIONED COCONUT PIE 136
OREO COOKIE PIE 137
OUT OF THIS WORLD PIE 137
PEANUT BUTTER PIE 137
PECAN PIE 138
PECAN PIE 138
PECAN PIE (EASY) 138
PECAN TARTS 139
PIE CRUST 139
PINK LEMONADE PIE 139
PUMPKIN CRUMB PIE 140
SUGARLESS APPLE PIE 140
TRIPLE LAYER MUD PIE 141
ZWIEBACH PIE 141

PUDDINGS & JELLOS

APRICOT JELLO DESSERT 142
BANANA PUDDING 142
BUTTERFINGER DREAM 142
CHERRY COKE JELLO 143
CHOCOLATE YUMMY 143
CRANBERRY JELLO 143
GLENDA'S BANANA PUDDING 144
GRAPE NUT PUDDING 144
PISTACHIO DELIGHT 144
QUESILLO FLAN 145
RUSTY'S GREEN STUFF 145

DESSERTS

AMY'S STAR DESSERT 146
APPLE CRISP 146
BANANA NO BAKE DESSERT 146
CHERRY CHEESE DELIGHT 147
CHERRY FLUFF 147
CHOCOLATE GRAHAM CRACKER DESSERT 147
CREAM PUFFS 148
DIXIE ICE CREAM 148
EASY PUMPKIN DESSERT 149
4 LAYER DESSERT 145
FRUIT PIZZA 149
HOMEMADE ICE CREAM 149
OH SO DELICIOUS PEANUT BUTTER DESSERT 150
SEX IN A PAN 150
STRAWBERRY DELIGHT 151
STRAWBERRY GOODEY 151

COBBLERS

PEACH COBBLER 152
QUICK COBBLER 152
STRAWBERRY COBBLER 153
3-CUP COBBLER 151

COOKIES & CANDY

COOKIES

AUNT LINDA'S SAND TARTS 156
BUCKEYES 156
CAKE MIX COOKIES 156
CHIPPERS 157
CHOCOLATE CHIP - TOLL HOUSE COOKIES 157
CHOCOLATE CHIP COOKIES 158
CHOCOLATE CHIP PEANUT CHIP OATMEAL COOKIES 158
CHOCOLATE CHIP PUDDING COOKIES 159
CHOCOLATE COOKIE PIZZA 159
CHOCOLATE COOKIES 160
CHOCOLATE COVERED PEANUT BUTTER BALLS 160
CHOCOLATE CRINKLES 160
CHOCOLATE NO BAKE COOKIES 161
COCONUT CHIP COOKIES 161
COWBOY COOKIES 161
CREAM CHEESE COOKIES 162
DELICIOUS COOKIE BARS 162
EASY NO-BAKE TOASTIES PEANUT BUTTER COOKIES 163
EASY PEANUT BUTTER COOKIES 163
GAVIN'S COWBOY COOKIES 163
GERMAN CHOCOLATE CARAMEL COOKIES 164
GINGERBREAD COOKIES 164
GRANDMA BONNIE'S COOKIES 165
INDIANA STATE FAIR COOKIES 165
MA MA'S TEA CAKES 165
MARY KAY LEMON BARS 166
MILK CHOCOLATE OATMEAL COOKIES 166
MONSTER COOKIES 166
NO-BAKE CHOCOLATE COOKIES 167
NUTTY CRACKER DELIGHT 167
OATMEAL COOKIES 167
OATMEAL SUGAR COOKIES 168
PEANUT BUTTER CHOCOLATE CHIP COOKIES 168
PEANUT BUTTER COOKIES FOR DIABETICS 169
PEANUT BUTTER GOO 169

PEANUT BUTTER GRAHAM SNACKERS 169
PEANUT BUTTER KISS COOKIES 170
PECAN DREAM COOKIES 170
PECAN PIE BARS 171
RICE KRISPIE BARS 171
7 LAYER COOKIES 155
SNICKERDOODLES 171
SNICKERDOODLES 172
SOFT SUGAR COOKIES 172
SUGAR COOKIES 172
"SUPER EASY" PEANUT BUTTER COOKIES 155
SWEDISH GINGER SNAPS 173
$250.00 COOKIES 155
WEDDING COOKIES 173
YELLOW CAKE MIX COOKIES 174

CANDY

CHOCOLATE CANDY CUPS 174
CHOCOLATE TRUFFLES 174
CRACKER JACKS 175
CREAMY FUDGE 175
EASY FUDGE 175
EASY MICROWAVE PEANUT BRITTLE 176
MERLE HAGGARD'S "RAMBLIN FEVER TRAVELIN FUDGE" 176
MILLION DOLLAR FUDGE 176
OVEN CARAMEL CORN 177
OVEN CARAMEL CORN 177
POPCORN BALLS 177
PUPPY CHOW 178
ROCKY ROAD HOLIDAY FUDGE 178
SURPRISE CHOCOLATE FUDGE 178
TOFFEE 179
TYLER'S CINNAMON CANDY 179
VANILLA FUDGE 179

BROWNIES

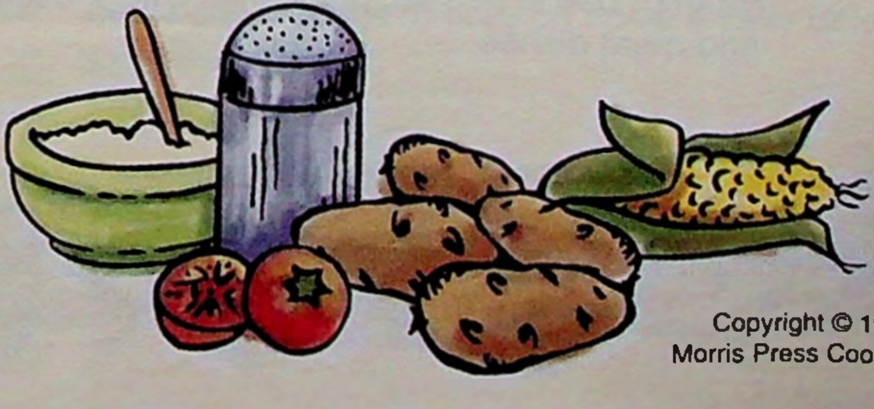
BROWNIE PIZZA 180
BROWNIE WAFFLES 180
BROWNIES 180
BUTTERSCOTCH BROWNIES 181
COOKIE DOUGH BROWNIES 181
DOUBLE CHOCOLATE BROWNIES 182
EASY DOUBLE CHOCOLATE CHIP BROWNIES 182
FUDGE BROWNIES 182
GERMAN CHOCOLATE BROWNIES 183
PEANUT BUTTER CHIP BROWNIES 183
ROCKY ROAD BROWNIES 184
TEXAS BROWNIES 184

THIS & THAT

BUTTER 185
FINGER PAINT 185
HOMEMADE PLAY DOUGH 185
KOOL-AID PLAY DOUGH 186
PAPER MACHE' 186
PEANUT BUTTER & BANANA SANDWICH 186
QUICK SUPPER 186
ROASTED PECANS 187
ROASTED PUMPKIN SEEDS 187
SCENTED CINNAMON ORNAMENTS 187
SOMETHIN' QUICK DINNER 188
TRAIL MIX 188
WASHING CLOTHES RECIPE 188

Cooking Tips

1. After stewing a chicken, cool in broth before cutting into chunks; it will have twice the flavor.
2. To slice meat into thin strips, as for stir-fry dishes, partially freeze it so it will slice more easily.
3. A roast with the bone in will cook faster than a boneless roast. The bone carries the heat to the inside more quickly.
4. When making a roast, place dry onion soup mix in the bottom of your roaster pan. After removing the roast, add 1 can of mushroom soup and you will have a good brown gravy.
5. For a juicier hamburger, add cold water to the beef before grilling (1/2 cup to 1 pound of meat).
6. To freeze meatballs, place them on a cookie sheet until frozen. Place in plastic bags. They will stay separated so that you may remove as many as you want.
7. To keep cauliflower white while cooking, add a little milk to the water.
8. When boiling corn, add sugar to the water instead of salt. Salt will toughen the corn.
9. To ripen tomatoes, put them in a brown paper bag in a dark pantry, and they will ripen.
10. To keep celery crisp, stand it upright in a pitcher of cold, salted water and refrigerate.
11. When cooking cabbage, place a small tin cup or can half full of vinegar on the stove near the cabbage. It will absorb the odor.
12. Potatoes soaked in salt water for 20 minutes before baking will bake more rapidly.
13. Let raw potatoes stand in cold water for at least a half-hour before frying in order to improve the crispness of French-fried potatoes. Dry potatoes thoroughly before adding to oil.
14. Use greased muffin tins as molds when baking stuffed green peppers.
15. A few drops of lemon juice in the water will whiten boiled potatoes.
16. Buy mushrooms before they "open." When stems and caps are attached firmly, mushrooms are truly fresh.
17. Do not use metal bowls when mixing salads. Use wood, glass or china.
18. Lettuce keeps better if you store it in the refrigerator without washing it. Keep the leaves dry. Wash lettuce the day you are going to use it.
19. Do not use soda to keep vegetables green. It destroys Vitamin C.
20. Do not despair if you oversalt gravy. Stir in some instant mashed potatoes to repair the damage. Just add a little more liquid in order to offset the thickening.



Copyright © 1999
Morris Press Cookbooks

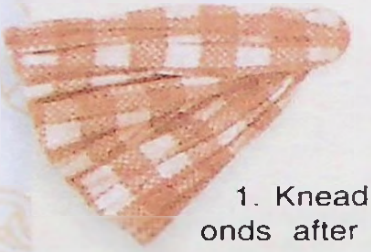
Herbs & Spices

Acquaint yourself with herbs and spices. Add in small amounts, ¼ teaspoon for every 4 servings. Crush dried herbs or snip fresh ones before using. Use 3 times more fresh herbs if substituting fresh for dried.

Basil	Sweet, warm flavor with an aromatic odor. Use whole or ground. Good with lamb, fish, roast, stews, ground beef, vegetables, dressing and omelets.
Bay Leaves	Pungent flavor. Use whole leaf but remove before serving. Good in vegetable dishes, seafood, stews and pickles.
Caraway	Spicy taste and aromatic smell. Use in cakes, breads, soups, cheese and sauerkraut.
Chives	Sweet, mild flavor like that of onion. Excellent in salads, fish, soups and potatoes.
Cilantro	Use fresh. Excellent in salads, fish, chicken, rice, beans and Mexican dishes.
Curry Powder	Spices are combined to proper proportions to give a distinct flavor to meat, poultry, fish and vegetables.
Dill	Both seeds and leaves are flavorful. Leaves may be used as a garnish or cooked with fish, soup, dressings, potatoes and beans. Leaves or the whole plant may be used to flavor pickles.
Fennel	Sweet, hot flavor. Both seeds and leaves are used. Use in small quantities in pies and baked goods. Leaves can be boiled with fish.
Ginger	A pungent root, this aromatic spice is sold fresh, dried or ground. Use in pickles, preserves, cakes, cookies, soups and meat dishes.

Herbs & Spices

Marjoram	May be used both dried or green. Use to flavor fish, poultry, omelets, lamb, stew, stuffing and tomato juice.
Mint	Aromatic with a cool flavor. Excellent in beverages, fish, lamb, cheese, soup, peas, carrots, and fruit desserts.
Oregano	Strong, aromatic odor. Use whole or ground in tomato juice, fish, eggs, pizza, omelets, chili, stew, gravy, poultry and vegetables.
Paprika	A bright red pepper, this spice is used in meat, vegetables and soups or as a garnish for potatoes, salads or eggs.
Parsley	Best when used fresh, but can be used dried as a garnish or as a seasoning. Try in fish, omelets, soup, meat, stuffing and mixed greens.
Rosemary	Very aromatic. Can be used fresh or dried. Season fish, stuffing, beef, lamb, poultry, onions, eggs, bread and potatoes. Great in dressings.
Saffron	Orange-yellow in color, this spice flavors or colors foods. Use in soup, chicken, rice and breads.
Sage	Use fresh or dried. The flowers are sometimes used in salads. May be used in tomato juice, fish, omelets, beef, poultry, stuffing, cheese spreads and breads.
Tarragon	Leaves have a pungent, hot taste. Use to flavor sauces, salads, fish, poultry, tomatoes, eggs, green beans, carrots and dressings.
Thyme	Sprinkle leaves on fish or poultry before broiling or baking. Throw a few sprigs directly on coals shortly before meat is finished grilling.



Baking Breads

Hints for Baking Breads

1. Kneading dough for 30 seconds after mixing improves the texture of baking powder biscuits.
2. Instead of shortening, use cooking or salad oil in waffles and hot cakes.
3. When bread is baking, a small dish of water in the oven will help keep the crust from hardening.
4. Dip a spoon in hot water to measure shortening, butter, etc., and the fat will slip out more easily.
5. Small amounts of leftover corn may be added to pancake batter for variety.
6. To make bread crumbs, use the fine cutter of a food grinder and tie a large paper bag over the spout in order to prevent flying crumbs.
7. When you are doing any sort of baking, you get better results if you remember to preheat your cookie sheet, muffin tins or cake pans.

Rules for Use of Leavening Agents

1. In simple flour mixtures, use 2 teaspoons baking powder to leaven 1 cup flour. Reduce this amount 1/2 teaspoon for each egg used.
2. To 1 teaspoon soda use 2 1/4 teaspoons cream of tartar, 2 cups freshly soured milk, or 1 cup molasses.
3. To substitute soda and an acid for baking powder, divide the amount of baking powder by 4. Take that as your measure and add acid according to rule 2.

Proportions of Baking Powder to Flour

biscuits	to 1 cup flour use 1 1/4 tsp. baking powder
cake with oil	to 1 cup flour use 1 tsp. baking powder
muffins	to 1 cup flour use 1 1/2 tsp. baking powder
popovers	to 1 cup flour use 1 1/4 tsp. baking powder
waffles	to 1 cup flour use 1 1/4 tsp. baking powder

Proportions of Liquid to Flour

drop batter	to 1 cup liquid use 2 to 2 1/2 cups flour
pour batter	to 1 cup liquid use 1 cup flour
soft dough	to 1 cup liquid use 3 to 3 1/2 cups flour
stiff dough	to 1 cup liquid use 4 cups flour

Time and Temperature Chart

Breads	Minutes	Temperature
biscuits	12 - 15	400° - 450°
cornbread	25 - 30	400° - 425°
gingerbread	40 - 50	350° - 370°
loaf	50 - 60	350° - 400°
nut bread	50 - 75	350°
popovers	30 - 40	425° - 450°
rolls	20 - 30	400° - 450°

Baking Desserts

Perfect Cookies

Cookie dough that is to be rolled is much easier to handle after it has been refrigerated for 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle. Place on a floured board only as much dough as can be easily managed. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and add trimmings to dough that needs to be rolled. Place pans or sheets in upper third of oven. Watch cookies carefully while baking in order to avoid burned edges. When sprinkling sugar on cookies, try putting it into a salt shaker in order to save time.

Perfect Pies

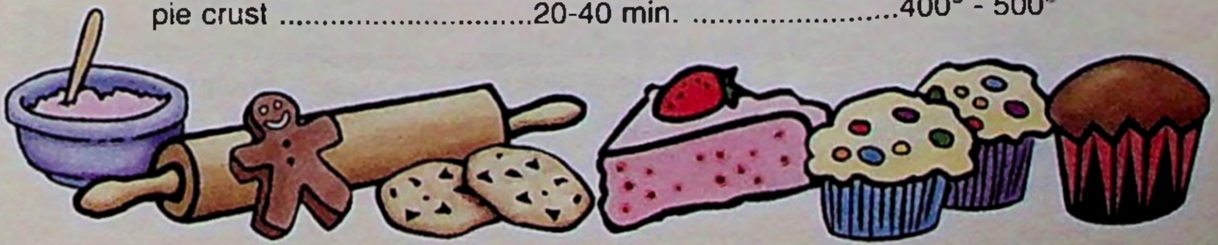
1. Pie crust will be better and easier to make if all the ingredients are cool.
2. The lower crust should be placed in the pan so that it covers the surface smoothly. Air pockets beneath the surface will push the crust out of shape while baking.
3. Folding the top crust over the lower crust before crimping will keep juices in the pie.
4. In making custard pie, bake at a high temperature for about ten minutes to prevent a soggy crust. Then finish baking at a low temperature.
5. When making cream pie, sprinkle crust with powdered sugar in order to prevent it from becoming soggy.

Perfect Cakes

1. Fill cake pans two-thirds full and spread batter into corners and sides, leaving a slight hollow in the center.
2. Cake is done when it shrinks from the sides of the pan or if it springs back when touched lightly with the finger.
3. After removing a cake from the oven, place it on a rack for about five minutes. Then, the sides should be loosened and the cake turned out on a rack in order to finish cooling.
4. Do not frost cakes until thoroughly cool.
5. Icing will remain where you put it if you sprinkle cake with powdered sugar first.

Time and Temperature Chart

Dessert	Time	Temperature
butter cake, layer	20-40 min.	380° - 400°
butter cake, loaf	40-60 min.	360° - 400°
cake, angel	50-60 min.	300° - 360°
cake, fruit	3-4 hrs.	275° - 325°
cake, sponge	40-60 min.	300° - 350°
cookies, molasses	18-20 min.	350° - 375°
cookies, thin	10-12 min.	380° - 390°
cream puffs	45-60 min.	300° - 350°
meringue	40-60 min.	250° - 300°
pie crust	20-40 min.	400° - 500°



Vegetables & Fruits

Vegetable	Cooking Method	Time
artichokes	boiled	40 min.
	steamed	45-60 min.
asparagus tips	boiled	10-15 min.
beans, lima	boiled	20-40 min.
	steamed	60 min.
beans, string	boiled	15-35 min.
	steamed	60 min.
beets, old	boiled or steamed	1-2 hours
beets, young with skin	boiled	30 min.
	steamed	60 min.
	baked	70-90 min.
broccoli, flowerets	boiled	5-10 min.
broccoli, stems	boiled	20-30 min.
brussels sprouts	boiled	20-30 min.
cabbage, chopped	boiled	10-20 min.
	steamed	25 min.
carrots, cut across	boiled	8-10 min.
	steamed	40 min.
cauliflower, flowerets	boiled	8-10 min.
cauliflower, stem down	boiled	20-30 min.
corn, green, tender	boiled	5-10 min.
	steamed	15 min.
	baked	20 min.
corn on the cob	boiled	8-10 min.
	steamed	15 min.
eggplant, whole	boiled	30 min.
	steamed	40 min.
	baked	45 min.
parsnips	boiled	25-40 min.
	steamed	60 min.
	baked	60-75 min.
peas, green	boiled or steamed	5-15 min.
potatoes	boiled	20-40 min.
	steamed	60 min.
	baked	45-60 min.
pumpkin or squash	boiled	20-40 min.
	steamed	45 min.
	baked	60 min.
tomatoes	boiled	5-15 min.
turnips	boiled	25-40 min.

Drying Time Table

Fruit	Sugar or Honey	Cooking Time
apricots	1/4 c. for each cup of fruit	about 40 min.
figs	1 T. for each cup of fruit	about 30 min.
peaches	1/4 c. for each cup of fruit	about 45 min.
prunes	2 T. for each cup of fruit	about 45 min.

Vegetables & Fruits

Buying Fresh Vegetables

Artichokes: Look for compact, tightly closed heads with green, clean-looking leaves. Avoid those with leaves that are brown or separated.

Asparagus: Stalks should be tender and firm; tips should be close and compact. Choose the stalks with very little white; they are more tender. Use asparagus soon because it toughens rapidly.

Beans, Snap: Those with small seeds inside the pods are best. Avoid beans with dry-looking pods.

Broccoli, Brussels Sprouts and Cauliflower: Flower clusters on broccoli and cauliflower should be tight and close together. Brussels sprouts should be firm and compact. Smudgy, dirty spots may indicate pests or disease.

Cabbage and Head Lettuce: Choose heads that are heavy for their size. Avoid cabbage with worm holes and lettuce with discoloration or soft rot.

Cucumbers: Choose long, slender cucumbers for best quality. May be dark or medium green, but yellow ones are undesirable.

Mushrooms: Caps should be closed around the stems. Avoid black or brown gills.

Peas and Lima Beans: Select pods that are well-filled but not bulging. Avoid dried, spotted, yellow, or flabby pods.

Buying Fresh Fruits

Bananas: Skin should be free of bruises and black or brown spots. Purchase them green and allow them to ripen at home at room temperature.

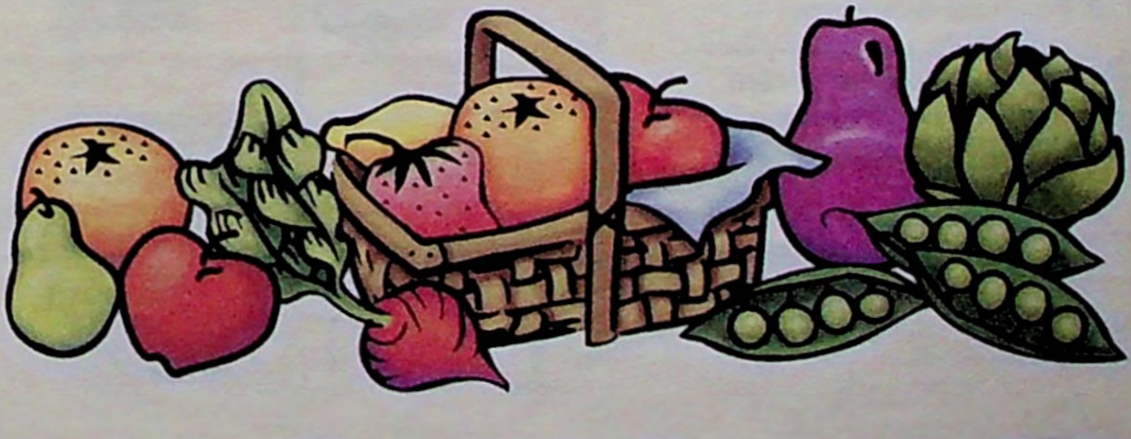
Berries: Select plump, solid berries with good color. Avoid stained containers which indicate wet or leaky berries. Berries with clinging caps, such as blackberries and raspberries, may be unripe. Strawberries without caps may be overripe.

Melons: In cantaloupes, thick, close netting on the rind indicates best quality. Cantaloupes are ripe when the stem scar is smooth and the space between the netting is yellow or yellow-green. They are best when fully ripe with fruity odor.

Honeydews are ripe when rind has creamy to yellowish color and velvety texture. Immature honeydews are whitish-green.

Ripe watermelons have some yellow color on one side. If melons are white or pale green on one side, they are not ripe.

Oranges, Grapefruit and Lemons: Choose those heavy for their size. Smoother, thinner skins usually indicate more juice. Most skin markings do not affect quality. Oranges with a slight greenish tinge may be just as ripe as fully colored ones. Light or greenish-yellow lemons are more tart than deep yellow ones. Avoid citrus fruits showing withered, sunken or soft areas.



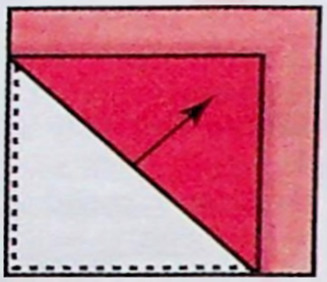
Napkin Folding

General Tips:

Use well-starched linen napkins if possible. For more complicated folds, 24-inch napkins work best. Practice the folds with newspapers. Children can help. Once they learn the folds, they will have fun!

Shield

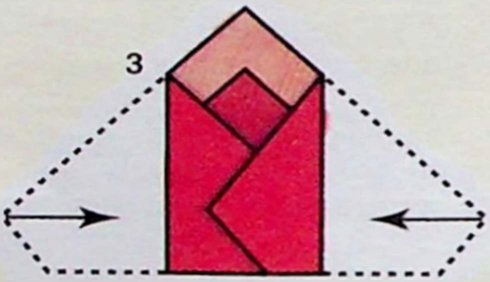
Easy fold. Elegant with monogram in corner.



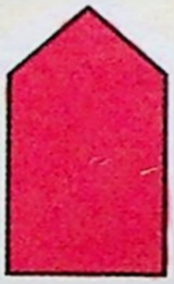
1, 2

Instructions:

1. Fold into quarter size. If monogrammed, ornate corner should face down.
2. Turn up folded corner three-quarters.
3. Overlap right side and left side points.
4. Turn over; adjust sides so that they are even, single point in center.
5. Place point up or down on plate, or left of plate.



3



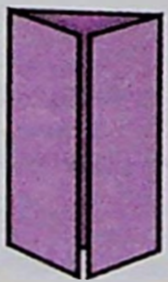
4

Rosette

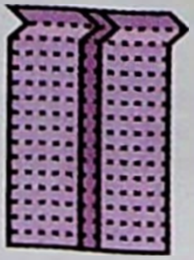
Elegant on plate.

Instructions:

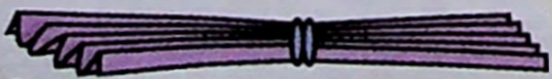
1. Fold left and right edges to center, leaving 1/2" opening along center.
2. Pleat firmly from top edge to bottom edge. Sharpen edges with hot iron.
3. Pinch center together. If necessary, use small piece of pipe cleaner to secure and top with single flower.
4. Spread out rosette.



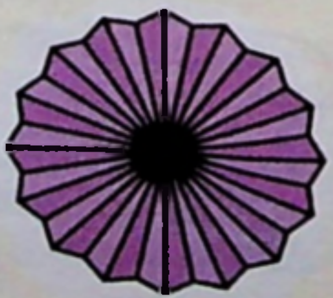
1



2



3



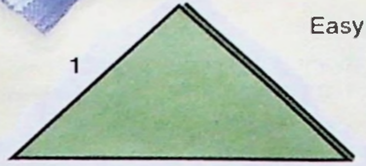
4

Napkin Folding

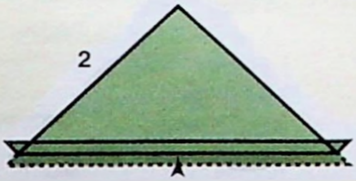
Candle

Easy to do; can be decorated.

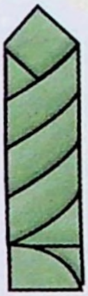
1



2



3

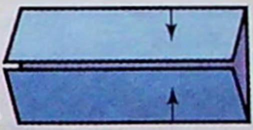


Instructions:
1. Fold into triangle, point at top.
2. Turn lower edge up 1".
3. Turn over, folded edge down.
4. Roll tightly from left to right.
5. Tuck in corner. Stand upright.

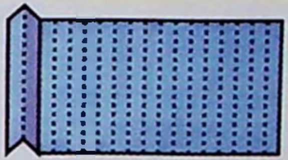
Fan

Pretty in napkin ring or on plate.

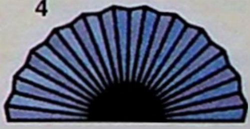
Instructions:
1. Fold top and bottom edges to center.
2. Fold top and bottom edges to center a second time.
3. Pleat firmly from the left edge. Sharpen edges with hot iron.
4. Spread out fan. Balance flat folds of each side on table. Well-starched napkins will hold shape.



1, 2



3

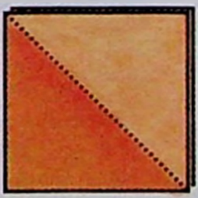


4

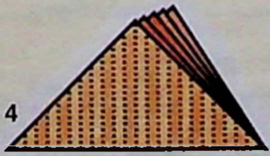
Lily

Effective and pretty on table.

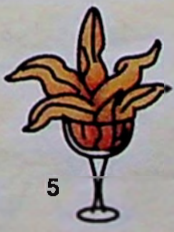
1



2



3, 4



5

Instructions:
1. Fold napkin into quarters.
2. Fold into triangle, closed corner to open points.
3. Turn two points over to other side. (Two points are on either side of closed point.)
4. Pleat.
5. Place closed end in glass. Pull down two points on each side and shape.

Measurements & Substitutions

Measurements

a pinch	1/8 teaspoon or less
3 teaspoons	1 tablespoon
4 tablespoons	1/4 cup
8 tablespoons	1/2 cup
12 tablespoons	3/4 cup
16 tablespoons	1 cup
2 cups	1 pint
4 cups	1 quart
4 quarts	1 gallon
8 quarts	1 peck
4 pecks	1 bushel
16 ounces	1 pound
32 ounces	1 quart
1 ounce liquid	2 tablespoons
8 ounces liquid	1 cup

**Use standard measuring spoons and cups.
All measurements are level.**

Substitutions

Ingredient	**Quantity**	**Substitute**
baking powder	1 teaspoon	1/4 tsp. baking soda plus 1/2 tsp. cream of tartar
catsup or chili sauce	1 cup	1 c. tomato sauce plus 1/2 c. sugar and 2 T. vinegar (for use in cooking)
chocolate	1 square (1 oz.)	3 or 4 T. cocoa plus 1 T. butter
cornstarch	1 tablespoon	2 T. flour or 2 tsp. quick-cooking tapioca
cracker crumbs	3/4 cup	1 c. bread crumbs
dates	1 lb.	1 1/2 c. dates, pitted and cut
dry mustard	1 teaspoon	1 T. prepared mustard
flour, self-rising	1 cup	1 c. all-purpose flour, 1/2 tsp. salt, and 1 tsp. baking powder
herbs, fresh	1 tablespoon	1 tsp. dried herbs
milk, sour	1 cup	1 T. lemon juice or vinegar plus sweet milk to make 1 c. (let stand 5 minutes)
whole	1 cup	1/2 c. evaporated milk plus 1/2 c. water
min. marshmallows	10	1 lg. marshmallow
onion, fresh	1 small	1 T. instant minced onion, rehydrated
sugar, brown	1/2 cup	2 T. molasses in 1/2 c. granulated sugar
powdered	1 cup	1 c. granulated sugar plus 1 tsp. cornstarch
tomato juice	1 cup	1/2 c. tomato sauce plus 1/2 c. water

When substituting cocoa for chocolate in cakes, the amount of flour must be reduced. Brown and white sugars usually can be interchanged.

Equivalency Chart

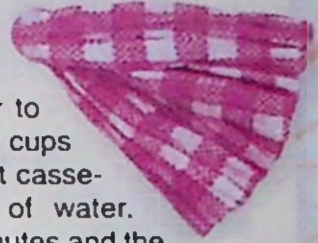
Food	Quantity	Yield
apple	1 medium	1 cup
banana, mashed	1 medium	1/3 cup
bread	1 1/2 slices	1 cup soft crumbs
bread	1 slice	1/4 cup fine, dry crumbs
butter	1 stick or 1/4 pound	1/2 cup
cheese, American, cubed	1 pound	2 2/3 cups
American, grated	1 pound	5 cups
cream cheese	3-ounce package	6 2/3 tablespoons
chocolate, bitter	1 square	1 ounce
cocoa	1 pound	4 cups
coconut	1 1/2 pound package	2 2/3 cups
coffee, ground	1 pound	5 cups
cornmeal	1 pound	3 cups
cornstarch	1 pound	3 cups
crackers, graham	14 squares	1 cup fine crumbs
saltine	28 crackers	1 cup fine crumbs
egg	4-5 whole	1 cup
whites	8-10	1 cup
yolks	10-12	1 cup
evaporated milk	1 cup	3 cups whipped
flour, cake, sifted	1 pound	4 1/2 cups
rye	1 pound	5 cups
white, sifted	1 pound	4 cups
white, unsifted	1 pound	3 3/4 cups
gelatin, flavored	3 1/4 ounces	1/2 cup
unflavored	1/4 ounce	1 tablespoon
lemon	1 medium	3 tablespoon juice
marshmallows	16	1/4 pound
noodles, cooked	8-ounce package	7 cups
uncooked	4 ounces (1 1/2 cups)	2-3 cups cooked
macaroni, cooked	8-ounce package	6 cups
macaroni, uncooked	4 ounces (1 1/4 cups)	2 1/4 cups cooked
spaghetti, uncooked	7 ounces	4 cups cooked
nuts, chopped	1/4 pound	1 cup
almonds	1 pound	3 1/2 cups
walnuts, broken	1 pound	3 cups
walnuts, unshelled	1 pound	1 1/2 to 1 3/4 cups
onion	1 medium	1/2 cup
orange	3-4 medium	1 cup juice
raisins	1 pound	3 1/2 cups
rice, brown	1 cup	4 cups cooked
converted	1 cup	3 1/2 cups cooked
regular	1 cup	3 cups cooked
wild	1 cup	4 cups cooked
sugar, brown	1 pound	2 1/2 cups
powdered	1 pound	3 1/2 cups
white	1 pound	2 cups
vanilla wafers	22	1 cup fine crumbs
zwieback, crumbled	4	1 cups

Food Quantities

For Large Servings

	25 Servings	50 Servings	100 Servings
Beverages:			
coffee	1/2 pound and 1 1/2 gallons water	1 pound and 3 gallons water	2 pounds and 6 gallons water
lemonade	10-15 lemons and 1 1/2 gallons water	20-30 lemons and 3 gallons water	40-60 lemons and 6 gallons water
tea	1/12 pound and 1 1/2 gallons water	1/6 pound and 3 gallons water	1/3 pound and 6 gallons water
Desserts:			
layered cake	1 12" cake	3 10" cakes	6 10" cakes
sheet cake	1 10" x 12" cake	1 12" x 20" cake	2 12" x 20" cakes
watermelon	37 1/2 pounds	75 pounds	150 pounds
whipping cream	3/4 pint	1 1/2 to 2 pints	3-4 pints
Ice cream:			
brick	3 1/4 quarts	6 1/2 quarts	13 quarts
bulk	2 1/4 quarts	4 1/2 quarts or 1 1/4 gallons	9 quarts or 2 1/2 gallons
Meat, poultry or fish:			
fish	13 pounds	25 pounds	50 pounds
fish, fillets or steak	7 1/2 pounds	15 pounds	30 pounds
hamburger	9 pounds	18 pounds	35 pounds
turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
wieners (beef)	6 1/2 pounds	13 pounds	25 pounds
Salads, casseroles:			
baked beans	3/4 gallon	1 1/4 gallons	2 1/2 gallons
jello salad	3/4 gallon	1 1/4 gallons	2 1/2 gallons
potato salad	4 1/4 quarts	2 1/4 gallons	4 1/2 gallons
scalloped potatoes	4 1/2 quarts or 1 12" x 20" pan	9 quarts or 2 1/4 gallons	18 quarts 4 1/2 gallons
spaghetti	1 1/4 gallons	2 1/2 gallons	5 gallons
Sandwiches:			
bread	50 slices or 3 1-pound loaves	100 slices or 6 1-pound loaves	200 slices or 12 1-pound loaves
butter	1/2 pound	1 pound	2 pounds
lettuce	1 1/2 heads	3 heads	6 heads
mayonnaise	1 cup	2 cups	4 cups
mixed filling			
meat, eggs, fish	1 1/2 quarts	3 quarts	6 quarts
jam, jelly	1 quart	2 quarts	4 quarts

Microwave Hints



1. Place an open box of hardened brown sugar in the microwave oven with 1 cup hot water. Microwave on high for 1 ½ to 2 minutes for ½ pound or 2 to 3 minutes for 1 pound.
2. Soften hard ice cream by microwaving at 30% power. One pint will take 15 to 30 seconds; one quart, 30-45 seconds; and one-half gallon, 45-60 seconds.
3. To melt chocolate, place ½ pound in glass bowl or measuring cup. Melt uncovered at 50% power for 3-4 minutes; stir after 2 minutes.
4. Soften one 8-ounce package of cream cheese by microwaving at 30% power for 2 to 2 ½ minutes. One 3-ounce package of cream cheese will soften in 1 ½ to 2 minutes.
5. A 4 ½ ounce carton of whipped topping will thaw in 1 minute on the defrost setting. Whipped topping should be slightly firm in the center, but it will blend well when stirred. Do not over thaw!
6. Soften jello that has set up too hard - perhaps you were to chill it until slightly thickened and forgot it. Heat on a low power setting for a very short time.
7. Heat hot packs. A wet fingertip towel will take about 25 seconds. It depends on the temperature of the water used to wet the towel.
8. To scald milk, cook 1 cup for 2 to 2 ½ minutes, stirring once each minute.
9. To make dry bread crumbs, cut 6 slices of bread into ½-inch cubes. Microwave in 3-quart casserole 6-7 minutes, or until dry, stirring after 3 minutes. Crush in blender.
10. Refresh stale potato chips, crackers or other snacks of such type by putting a plateful in the microwave for 30-45 seconds. Let stand for 1 minute to crisp. Cereals can also be crisped.
11. Nuts will be easier to shell if you place 2 cups of nuts in a 1-quart casserole with 1 cup of water. Cook for 4 to 5 minutes and the nutmeats will slip out whole after cracking the shell.
12. Stamp collectors can place a few drops of water on a stamp to remove it from an envelope. Heat in the microwave for 20 seconds, and the stamp will come off.
13. Using a round dish instead of a square one eliminates overcooked corners in baking cakes.
14. Sprinkle a layer of medium, finely chopped walnuts evenly onto the bottom and side of a ring pan or bundt cake pan to enhances the looks and eating quality. Pour in batter and microwave as recipe directs.
15. Do not salt foods on the surface as it causes dehydration and toughens food. Salt after you remove from the oven unless the recipe calls for using salt in the mixture.
16. Heat left-over custard and use it as frosting for a cake.
17. Melt marshmallow creme. Half of a 7-ounce jar will melt in 35-40 seconds on high. Stir to blend.
18. To toast coconut, spread ½ cup coconut in a pie plate and cook for 3-4 minutes, stirring every 30 seconds after 2 minutes. Watch closely, as it quickly browns.
19. To melt crystallized honey, heat uncovered jar on high for 30-45 seconds. If jar is large, repeat.
20. One stick of butter or margarine will soften in 1 minute when microwaved at 20% power.

Calorie Counter

Beverages

apple juice, 6 oz.	90
coffee (black)	0
cola type, 12 oz.	115
cranberry juice, 6 oz.	115
ginger ale, 12 oz.	115
grape juice, (prepared from frozen concentrate), 6 oz.	142
lemonade, (prepared from frozen concentrate), 6 oz.	85
milk, protein fortified, 1 c.	105
skim, 1 c.	90
whole, 1 c.	160
orange juice, 6 oz.	85
pineapple juice, unsweetened, 6 oz.	95
root beer, 12 oz.	150
tonic (quinine water) 12 oz.	132

Breads

cornbread, 1 sm. square	130
dumplings, 1 med.	70
French toast, 1 slice	135
melba toast, 1 slice	25
muffins, blueberry, 1 muffin	110
bran, 1 muffin	106
corn, 1 muffin	125
English, 1 muffin	280
pancakes, 1 (4-in.)	60
pumpernickel, 1 slice	75
rye, 1 slice	60
waffle, 1	216
white, 1 slice	60-70
whole wheat, 1 slice	55-65

Cereals

cornflakes, 1 c.	105
cream of wheat, 1 c.	120
oatmeal, 1 c.	148
rice flakes, 1 c.	105
shredded wheat, 1 biscuit	100
sugar krisps, 3/4 c.	110

Crackers

graham, 1 cracker	15-30
rye crisp, 1 cracker	35
saltine, 1 cracker	17-20
wheat thins, 1 cracker	9

Dairy Products

butter or margarine, 1 T.	100
cheese, American, 1 oz.	100
camembert, 1 oz.	85
cheddar, 1 oz.	115
cottage cheese, 1 oz.	30
mozzarella, 1 oz.	90
parmesan, 1 oz.	130
ricotta, 1 oz.	50
roquefort, 1 oz.	105
Swiss, 1 oz.	105
cream, light, 1 T.	30
heavy, 1 T.	55
sour, 1 T.	45
hot chocolate, with milk, 1 c.	277
milk chocolate, 1 oz.	145-155
yogurt	
made w/ whole milk, 1 c.	150-165
made w/ skimmed milk, 1 c.	125

Eggs

fried, 1 lg.	100
poached or boiled, 1 lg.	75-80
scrambled or in omelet, 1 lg.	110-130

Fish and Seafood

bass, 4 oz.	105
salmon, broiled or baked, 3 oz.	155
sardines, canned in oil, 3 oz.	170
trout, fried, 3 1/2 oz.	220
tuna, in oil, 3 oz.	170
in water, 3 oz.	110

Calorie Counter

Fruits

apple, 1 med.	80-100
applesauce, sweetened, ½ c.	90-115
unsweetened, ½ c.	50
banana, 1 med.	85
blueberries, ½ c.	45
cantaloupe, ½ c.	24
cherries (pitted), raw, ½ c.	40
grapefruit, ½ med.	55
grapes, ½ c.	35-55
honeydew, ½ c.	55
mango, 1 med.	90
orange, 1 med.	65-75
peach, 1 med.	35
pear, 1 med.	60-100
pineapple, fresh, ½ c.	40
canned in syrup, ½ c.	95
plum, 1 med.	30
strawberries, fresh, ½ c.	30
frozen and sweetened, ½ c.	120-140
tangerine, 1 lg.	39
watermelon, ½ c.	42

Meat and Poultry

beef, ground (lean), 3 oz.	185
roast, 3 oz.	185
chicken, broiled, 3 oz.	115
lamb chop (lean), 3 oz.	175-200
steak, sirloin, 3 oz.	175
tenderloin, 3 oz.	174
top round, 3 oz.	162
turkey, dark meat, 3 oz.	175
white meat, 3 oz.	150
veal, cutlet, 3 oz.	156
roast, 3 oz.	76

Nuts

almonds, 2 T.	105
cashews, 2 T.	100
peanuts, 2 T.	105
peanut butter, 1 T.	95
pecans, 2 T.	95
pistachios, 2 T.	92
walnuts, 2 T.	80

Pasta

macaroni or spaghetti, cooked, ¾ c.	115

Salad Dressings

blue cheese, 1 T.	70
French, 1 T.	65
Italian, 1 T.	80
mayonnaise, 1 T.	100
olive oil, 1 T.	124
Russian, 1 T.	70
salad oil, 1 T.	120

Soups

bean, 1 c.	130-180
beef noodle, 1 c.	70
bouillon and consomme, 1 c.	30
chicken noodle, 1 c.	65
chicken with rice, 1 c.	50
minestrone, 1 c.	80-150
split pea, 1 c.	145-170
tomato with milk, 1 c.	170
vegetable, 1 c.	80-100

Vegetables

asparagus, 1 c.	35
broccoli, cooked, ½ c.	25
cabbage, cooked, ½ c.	15-20
carrots, cooked, ½ c.	25-30
cauliflower, ½ c.	10-15
corn (kernels), ½ c.	70
green beans, 1 c.	30
lettuce, shredded, ½ c.	5
mushrooms, canned, ½ c.	20
onions, cooked, ½ c.	30
peas, cooked, ½ c.	60
potato, baked, 1 med.	90
chips, 8-10	100
mashed, w/milk & butter, 1 c.	200-300
spinach, 1 c.	40
tomato, raw, 1 med.	25
cooked, ½ c.	30

Cooking Terms

Au gratin: Topped with crumbs and/or cheese and browned in oven or under broiler.

Au jus: Served in its own juices.

Baste: To moisten foods during cooking with pan drippings or special sauce in order to add flavor and prevent drying.

Bisque: A thick cream soup.

Blanch: To immerse in rapidly boiling water and allow to cook slightly.

Cream: To soften a fat, especially butter, by beating it at room temperature. Butter and sugar are often creamed together, making a smooth, soft paste.

Crimp: To seal the edges of a two-crust pie either by pinching them at intervals with the fingers or by pressing them together with the tines of a fork.

Crudites: An assortment of raw vegetables (i.e. carrots, broccoli, celery, mushrooms) that is served as an hors d'oeuvre, often accompanied by a dip.

Degrease: To remove fat from the surface of stews, soups, or stock. Usually cooled in the refrigerator so that fat hardens and is easily removed.

Dredge: To coat lightly with flour, cornmeal, etc.

Entree: The main course.

Fold: To incorporate a delicate substance, such as whipped cream or beaten egg whites, into another substance without releasing air bubbles. A spatula is used to gently bring part of the mixture from the bottom of the bowl to the top. The process is repeated, while slowly rotating the bowl, until the ingredients are thoroughly blended.

Glaze: To cover with a glossy coating, such as a melted and somewhat diluted jelly for fruit desserts.

Julienne: To cut vegetables, fruits, or cheeses into match-shaped slivers.

Marinate: To allow food to stand in a liquid in order to tenderize or to add flavor.

Meuniére: Dredged with flour and sautéed in butter.

Mince: To chop food into very small pieces.

Parboil: To boil until partially cooked; to blanch. Usually final cooking in a seasoned sauce follows this procedure.

Pare: To remove the outermost skin of a fruit or vegetable.

Poach: To cook gently in hot liquid kept just below the boiling point.

Purée: To mash foods by hand by rubbing through a sieve or food mill, or by whirling in a blender or food processor until perfectly smooth.

Refresh: To run cold water over food that has been parboiled in order to stop the cooking process quickly.

Sauté: To cook and/or brown food in a small quantity of hot shortening.

Scald: To heat to just below the boiling point, when tiny bubbles appear at the edge of the saucepan.

Simmer: To cook in liquid just below the boiling point. The surface of the liquid should be barely moving, broken from time to time by slowly rising bubbles.

Steep: To let food stand in hot liquid in order to extract or to enhance flavor, like tea in hot water or poached fruit in sugar syrup.

Toss: To combine ingredients with a repeated lifting motion.

Whip: To beat rapidly in order to incorporate air and produce expansion, as in heavy cream or egg whites.

YOU SUPPLY THE RECIPES AND WE'LL DO THE REST!™

Publish Your Own Cookbook

Good Stuff
Heavenly Delights
Recipes
Rainbow Elementary

Churches, schools, organizations, and families can preserve their favorite recipes by publishing a personalized cookbook. Cookbooks make a great **fundraiser** because they are easy to sell and highly profitable. Our low prices make cookbooks the perfect affordable **keepsake**. Morris Press Cookbooks has 70 years of experience and an easy step-by-step program offering:

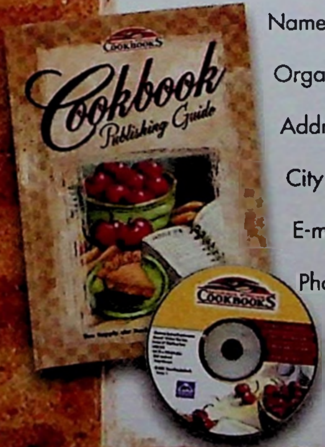
- Low prices, high quality, and many features.
- 3 binding styles and many options to customize.
- 90 days to pay and a written no-risk guarantee.

Mail the postage paid card or, for faster service:

- Visit our web site at **www.morriscookbooks.com**
- Call us at **800-445-6621, ext. CB**

Discover the right ingredients for a really great cookbook.

Order our **FREE** *Cookbook Publishing Guide.*


Cookbooks
Cookbook Publishing Guide
Cookbooks

Name ______________________________

Organization ______________________________

Address ______________________________

City ____________________ State ______ Zip ________

E-mail ______________________________

Phone (________)______________________________

MORRIS PRESS COOKBOOKS

P. O. Box 2110 • Kearney, NE 68848

Back Card 6/01

Publish Your Own Cookbook

Morris Press Cookbooks has the right ingredients to make a really great cookbook. Contact us for our **FREE** step-by-step *Cookbook Publishing Guide*. It's so easy.

You Supply
the recipes
& we'll do
the Rest!™

Three ways to contact us:

- Complete and return the **postage paid reply card** below.
- Order from our web site at **www.morriscookbooks.com**.
- Call us at **800-445-6621, ext. CB**.

NO POSTAGE
NECESSARY
IF MAILED
IN THE
UNITED STATES

BUSINESS REPLY MAIL
FIRST-CLASS MAIL PERMIT NO. 36 KEARNEY, NE

POSTAGE WILL BE PAID BY ADDRESSEE

Morris Press Cookbooks
P.O. Box 2110
Kearney, NE 68848-9985

MORRIS PRESS
COOKBOOKS